

DEPARTMENT OF THE INTERIOR
FISH AND WILDLIFE SERVICE

FISHERY MARKET NEWS

MAY 1945

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UNITED STATES
DEPARTMENT OF THE INTERIOR
HAROLD L. ICKES, Secretary

FISH AND WILDLIFE SERVICE
IRA N. GABRIELSON, Director



FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE FISHERY INDUSTRIES
PREPARED IN THE DIVISION OF COMMERCIAL FISHERIES

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C. R. Lucas, Associate Editor

J. M. Lemon - - - - TECHNOLOGY
E. A. Power - - - - STATISTICS
L. S. Christey - - - - MARKET DEVELOPMENT

W. H. Dumont - - MARKET NEWS
R. A. Kahn - - - - ECONOMICS

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ROPE COD ENDS

By Carl B. Carlson*

A fish bag, or cod end, of 9-thread rope, fashioned into meshes by using hog rings, is a recent development in the Pacific Coast otter trawl fishery. These cod ends have exhibited superior resistance to chafing and excellent characteristics for splitting grayfish (dogfish) catches into portions convenient for handling. The splitting of grayfish catches presented a considerable problem before the rope cod ends were introduced. Further, rope cod ends do not require additional chafing gear on good bottom, and outlast cotton netting at least five to one. In fact, some vessels, experiencing good fortune, have obtained eight months' service from one rope cod end.

Numerous devices have been tried on the Pacific Coast to minimize the wear on cod ends. Among these were: old netting, new netting with rope strands attached, tying rope strands to the bottom of the fish bag, raw bullhides, tanned bullhides, and finally, a rope mat fashioned into netting by hog rings. The chafing gear made of netting, or netting and rope strands, proved to be of insufficient strength. The raw bullhides were too heavy for convenient handling, while the tanned ones were suitable but somewhat expensive. After the rope netting's resistance to abrasion had been demonstrated, the natural evolution was to construct an entire cod end on this principle.



Figure 1 - Hand-operated Hog Ringer

Both cotton and hard-fiber netting fish bags have been tried on the Pacific Coast. One of the principal objections to the accepted type of netting is the concentrated chafe on the knots. This tends to rapidly wear them away, thus necessitating frequent repair and replacements. Netting knots are not used, in the accepted sense, for fabricating a rope cod end. Instead, the function of knots is achieved by hog rings, which clamp parallel ropes together to form meshes. Consequently, there are no protruding knots to receive concentrated chafing, but rather the chafing is evenly distributed over the entire mat of rope.

It is obvious that an iron hog ring presents far greater resistance to abrasion than a netting knot. A further improvement of the rope cod end might well be the use of several hog rings on each mesh bar in the bottom of the cod end. This would present a far greater area of metal to absorb the abrasion, and possibly entirely eliminate the need of any additional chafing gear, even on unfavorable bottoms.

Figure 2 shows a sample of the rope netting prepared for illustrative purposes. At present, the cod ends are constructed by the fishermen, and the hog rings set by a hand-operated hog ringer as shown in Figure 1. The amount of physical energy and time required to make the rope cod ends could be materially reduced by the development of an air or power-operated hog ringer.

* Chemical Engineer, Seattle Fishery Technological Laboratory.

In actual practice, the rope cod ends are fabricated by winding the rope between the two parallel rows of nails, driven into a plank at a distance apart that is equal to the desired length of the cod end, and forming the meshes by clamping hog rings in the proper positions. The nails in each row should be spaced as close together as is practical to admit the turns of rope. The number of meshes around the cod end is, of course, established by the number of times the rope is passed around the rows of nails in the plank. In view of the complicated actions of a net-making machine, it should not be impossible to develop eventually mechanical methods for constructing rope cod ends. Drawing a series of parallel lines between the rows of nails at a distance apart equivalent to the desired mesh size facilitates locating the hog rings to form uniform meshes. The hog rings used for a 9-thread rope are of the open type as shown in Figure 1.

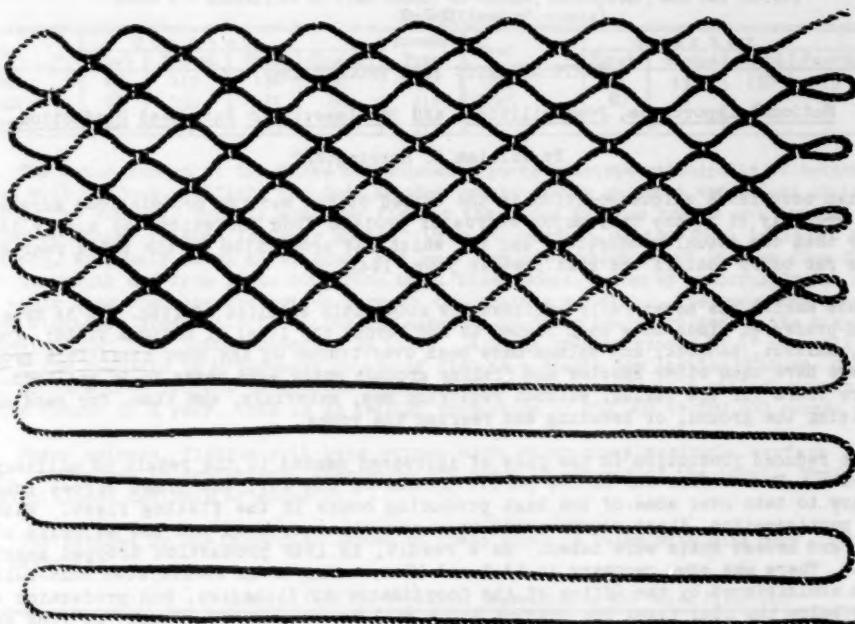


Figure 2 - A Sample of the Rope Netting

It is of paramount importance that all excess turns be removed from the rope or kinks in the mesh bars will result. These kinks, if present, will be subject to concentrated chafing and will shorten the life of the gear. It is standard practice to "siwash" or coil the line counter-clockwise, and recoil by pulling the bottom through the coil three times to assure removing all surplus turns. The present wartime ropes should be thoroughly wetted for the third siwash to eliminate any possibility of surplus turns and consequent kinking.

Most fishermen on the Pacific Coast make their cod ends with a 6-inch mesh, although some prefer a 5-inch mesh. A 6-inch mesh has proven quite practical because of the shrinkage of rope and the lack of stretching under strain due to a stronger basic material. Also, the larger mesh decreases the amount of labor required.

Four hundred fathoms of 3-strand 9-thread buoy-line type rope and 40 pounds of hog rings are required to construct a cod end 35 meshes long of 6-inch stretched-measure mesh, and 75 meshes around. This is considered a large cod end, and 2 days' time for 3 men are required to make the netting. A more common cod end is 25 meshes long of 6-inch mesh and 75 meshes around. The construction of a bag of this size requires approximately 300 fathoms of rope, 30 pounds of hog rings, and 1½ days' time for 3 men. For grayfish, the splitting strap is located 12½ meshes from the rings, but only 9 or 10 meshes from the rings for splitting "soles" and flounders.

In the fishery for grayfish for their vitamin A-bearing liver, catches of 40,000 to 60,000 pounds of round fish weight are not infrequent. Catches of this magnitude are most successfully handled with rope cod ends.

The repairing of rope cod ends is comparatively simple and may be effected by laying sections of rope next to the undamaged portion as needed and clamping with hog rings.

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NORTH ATLANTIC FISH PRODUCTION¹

National Importance, Possibilities, and Bottlenecks to Increased Production

By William C. Herrington*

Fish occupies a unique position in the United States wartime protein food supply picture. Probably it is the only major source of protein food for which the supply is much greater than the actual production, and for which the production in the third year of the war was far below that in the last pre-war year, 1941.

This Nation has never fully utilized its accessible supplies of fish. It is true that certain preferred kinds have been fished to and beyond the level of maximum yield: for instance, halibut, haddock, and salmon have been over-fished on the most accessible grounds, but there have been other species and fishing grounds which were never fully utilized. The fish are there for the taking, without requiring men, materials, and time, for seeding and fertilizing the ground, or breeding and rearing the young.

The reduced production in the face of increased demand is the result of military requirements. Even before our active participation in the war, the Armed Forces found it necessary to take over some of the best producing boats in the fishing fleet. With our active participation, these requirements were greatly increased and the majority of the biggest and newest boats were taken. As a result, in 1942 production dropped nearly 30 percent. There was some recovery in 1943 and 1944, owing to an accelerated boat-building program administered by the Office of the Coordinator of Fisheries, but production still remains below the 1941 level for reasons which will be brought out later. As long as the present bottlenecks exist, production cannot be greatly increased above the present level. However, supplies of fish are available in the sea for the taking, if the need is sufficient to make possible the elimination of these bottlenecks.

During the five years ending in 1940, total United States fish production averaged nearly 4,400,000,000 pounds annually. Production increased to 5,140,000,000 pounds in 1941, followed by a drastic decline in 1942, primarily because of reductions in the fishing fleet. This total production was approximately 10 percent shellfish, such as oysters, clams, crabs, and lobsters, and 90 percent finny fish. The finny fish catch can be further broken down into species used primarily for fish meal and oil, such as pilchard, menhaden, and Alaska herring; species used primarily for canning, such as salmon, tuna, and Maine herring; and species used primarily for the fresh or frozen market. Fish used for meal and oil make up about 45 percent of the total, those used for canning make up about 25 percent, and those used fresh and frozen make up nearly 30 percent. Since the Government now is taking the major part of the canned fish, it is the production of fresh and frozen fish, amounting to somewhat more than 1,000,000,000 pounds annually, which is of most importance in supplementing

* Area Coordinator, Office of the Coordinator of Fisheries, Cambridge, Mass.

¹/Statement made before the Special Committee to Investigate Food Shortages for the House of Representatives, meeting at Boston on April 23 and 24, 1945. The statement does not necessarily represent the position of the Department of the Interior, since it was prepared on such short notice that review was not possible prior to presentation.

the supply of protein food for the civilian population. To whatever extent the production of fresh and frozen fish can be increased, there will be an equivalent increase in the food available to the public or in the quantity of canned food which can be released for the Armed Forces and for feeding foreign populations.

The North Atlantic Fishing Industry--The North Atlantic fishing industry of the United States produces a limited amount of canned fish and fish meal and oil, but it is the major source of supply for the fresh and frozen fish marketed in this country. In 1944, North Atlantic ports accounted for over 500,000,000 pounds of fresh and frozen fish, about 50 percent of the country's total supply. Most of this tremendous total was landed at three ports--Gloucester, Boston, and New Bedford. In 1944, the fishing industry at these three ports produced and processed about 410,000,000 pounds of finny fish. This is about 40 percent of the total amount landed in the United States and Alaska for the fresh and frozen fish markets (Table 1).

Table 1 - Quantities of Fish Landed at Boston, Gloucester, and New Bedford
(In millions of pounds)

Year	Quarter				Annual Total	Year	Quarter				Annual Total
	First	Second	Third	Fourth			First	Second	Third	Fourth	
1941	87	142	146	118	493	1944	64	138	138	75	415
1942	69	130	131	80	410	1945	80	-	-	-	-
1943	61	110	133	71	375						

The catch landed at the three Massachusetts ports consists principally of bottom-living fish, with haddock, redfish, and cod, in that order, making up about two-thirds of the grand total. The romantic topsail schooner fishing the banks by line trawls set from a fleet of dories no longer is seen in these ports. Over 80 percent of the fish is taken by otter trawlers, variously known as draggers and beam trawlers, which range in size from 30 to 140 feet in length and from 10 to 400 gross tons. These boats, driven by powerful Diesel engines, tow their nets over the sea bottom through the schools of fish. The nets are shaped like great flattened cones with the sides held extended by otter boards rigged to the steel-towing cables so that they plane outward like kites. A large trawler manned by 17 men will capture from a few thousand to 40 thousand pounds of fish in a single tow lasting 1½ hours. Such boats will produce from 100,000 to 400,000 pounds of fish a trip and 4 to 6 million pounds of fish in the course of a year. This is an average production of 250,000 to 350,000 pounds per man.

Purse seiners, fishing with long seines with which they encircle surface schooling fish, are second in importance, accounting for about 12 percent of the total. Their catches consist almost entirely of mackerel.

The balance of the finny fish landed at these ports is taken with gill nets, line trawls, and harpoons.

Table 2 - Production Data for Principal Massachusetts and Maine Fisheries

Fishery	Number of Men	Production per Man	Fishery	Number of Men	Production per Man
		Pounds			Pounds
Otter Trawl	2,474	155,000	Lobster:		
Sink Gill Net	129	128,000	Massachusetts		
Purse Seine	364	123,000	All fishermen	680	2,500
Scallop Dredger	200	2/56,000	Regular "	254	5,400
Shore Traps and Weirs:			Maine		
Massachusetts	239	57,000	All fishermen	3,500 (est.)	3,300
Maine (partial)	73	39,000	Regular "	2,500 (")	?
" Total	400 (est.)	?			

1/This table does not include fishermen on boats below 5 net tons, except in the lobster and clam fisheries. The production per man is the average for all boats from 5 net tons up. Therefore the average per man on the larger boats of each group will be considerably higher than this, while that on the smaller boats will be lower. In general, however, the average production per man on even the smallest trawlers, sink gill netters, and purse seiners, will be 50,000 pounds a year or more. These figures are based on 1943 records.

2/Scallops as landed are in the final dressed form ready for cooking and eating without waste. Most other seafoods when landed include bone, heads, viscera, etc., so that the usable portion make up about 40 percent of the total weight. Consequently, the scallop weights have been multiplied by 2½ to make them comparable to the other commodities.

3/Weir catches in 1943 were much below normal.

In 1944, the fishing fleets of the three Massachusetts ports, manned by some 3,000 men, supplied the country with more than 400,000,000 pounds of food, providing about 40 percent of the total fresh and frozen fish produced by all of the United States and Alaskan fisheries.

Possibilities for Increased Production--The fish populations accessible to the North Atlantic fishing fleet can supply a greater quantity of products than has been taken from them in the past. However, this additional supply must come from the more distant fishing grounds which have been neglected in the war years owing to the great reduction in the number of big boats capable of fishing such grounds and to the danger from enemy action. The catch of cod can be expanded enormously while the catch of haddock, redfish, flounders, and certain other species, can be increased to a considerable extent. The fishing grounds lying within 250 miles of our principal fishing ports, in most cases appear to be exploited to the maximum or beyond, so that further increases in fishing intensity are not likely to result in a greater yield. In fact, an over-intensive fishery if concentrated on small fish, will result in a reduced yield.

The 1945 fishing fleet has the potential capacity to equal or exceed the record 1941 catch, an increase of 75,000,000 pounds or more above the 1944 level. To increase fishing capacity beyond the 1941 level will require addition to the fleet of more of the larger boats capable of fishing distant grounds.

In most respects, the present shore plants available for handling and processing fish are adequate for a much larger catch than was landed in 1944 or even in 1941. Most of the equipment and space used in handling the record 1941 catch still is available, in addition to many new plants at Gloucester and New Bedford. However, much of the production increase since 1943, at Gloucester particularly, is in species such as whiting and mackerel, most of which must be frozen before distribution. Present production also is concentrated during the summer months to a much greater extent than in 1941. (In 1944 only 34 percent of the landings were made during the six winter months compared to 42 percent in 1941.) Both of these developments have increased the requirements for freezing and cold-storage capacity, with the result that in the summer of 1944 the production of fish at Gloucester and to some extent at New Bedford was limited by the amount that could be stored. This limitation existed during the peak summer months. Shortages of ice for preserving fish on the boats at sea and for shipping fish ashore also delayed production on some occasions.

The first big bottleneck in the production of fish at Gloucester, Boston, and New Bedford is manpower--manpower to man the fishing fleet and to handle and process the fish on shore. It is almost a foregone conclusion that with present manpower shortages some of the boats will not operate this summer. Furthermore, even if the fleet could fish to capacity, manpower shortages ashore would make it impossible to handle the catch on peak days. This is an overriding limitation which will hold during most of the summer months.

Outside of the over-all limitation resulting from manpower shortages, the greatest threats to production are the numerous employee-employer difficulties and employee-Government agency disagreements, which cause a constant succession of minor delays and occasionally a major interruption to production and processing. If some procedure could be devised by which these difficulties could be settled without interrupting operations, production would be increased many millions of pounds annually.

Summary on Production--In the preceding discussion, I have shown that further increases in the production and processing of fish at North Atlantic ports, are not limited by the over-all supply of fish on the grounds, by the capacity of the fishing fleet, or by physical plant ashore, except for freezing, storage, and ice-making facilities. A 75- to 100-million pound increase in production could be obtained if present producing and processing equipment could be used to the maximum. Such maximum utilization will require:

1. Increased manpower to handle fish in the shore plants during the summer months and to man the fishing fleet.
2. Increased capacity for the freezing and storage of fish and manufacture of ice, particularly at Gloucester and New Bedford.
3. Settlement of labor grievances without interfering with production.

To increase production much beyond the amount I have indicated will require in addition to these measures, the construction or reconversion of additional large steel trawlers capable

of fishing the more distant grounds and of operating effectively in winter weather. Each of these boats with a crew of 17 men will increase production from 4 to 6 million pounds a year, a good share of it during the winter months when it is most needed.

Future Developments--The high price for fish prevailing since 1941 and the urgent need for increased production of protein food to feed our Armed Forces, the civilian population, and our Allies, has made possible the rapid expansion of our fishing fleet from the low point reached in 1943, despite construction costs which normally would be prohibitive. The high prices which have made this expansion possible cannot be maintained when the supply of other foods becomes normal. It can be expected that under such conditions the price of fish will drop toward its normal relationship with the price of competing foods. In fact, such a drop is necessary if fish is to retain its normal market and is to be consumed in quantities sufficient to maintain the industry at its pre-war volume.

Because of the high capital investment required for wartime expansion and high tax rates, the wartime investment in these facilities will remain abnormally high at the end of the war. This financial load will be difficult to carry if fish prices do not drop below their pre-war ratio with other food prices. If prices are driven below this ratio by outside influences, the effect on our producing and processing industry will be catastrophic.

Competition from Foreign Fish--Our neighboring countries to the North and East, traditionally, are great fish producers. Nova Scotia produces annually over 200 million pounds of cod in addition to millions of pounds of haddock and other species; Newfoundland produces annually over 500 million pounds of cod and other species; while Iceland, Greenland, and other North Atlantic countries have produced and can produce billions of pounds of fish. In the past, much of their catch has been salted and disposed of in markets outside of the United States. Since the beginning of the war, these countries have greatly expanded their production of frozen fillets to feed England and other European populations deprived of their normal supply of fresh fish. With the restoration of the European fishing fleets after the European phase of the war is ended, this fish no longer will be needed in Europe and will be seeking new markets. Already increasing quantities are being diverted to this country. It is reasonable to expect that this trend will continue after the war and that these countries will seek to divert a considerable proportion of their total production to our markets as frozen fish. With their lower living costs and Government-assisted production, they can produce processed fish at prices which will completely demoralize our North Atlantic fishing industry and drastically affect the fishing industry in other sections of the country. It is this gloomy future which our industry must face when planning further expansion in production to meet our immediate wartime requirements.

It is urgent that some plan be developed and adopted which will provide for the sharing of our markets with our neighbors to the extent consistent with the maintenance of operations in our own industry. Improvements in fish processing and distribution methods and the combined efforts of our own industry and that of our neighbor countries who wish to share our markets eventually should develop outlets for much of their fish in addition to our own. Until that time comes, however, any rapid post-war increase in imports will be at the cost of many jobs and much distress in our oldest food-producing industry. Early solution of this problem is important. If our fishing industry has assurance that financial commitments made now at high costs to increase production will not be made even more unsound in the post-war period by greatly increased competition with cheap, foreign-produced fish, the possibilities will be improved for the continued expansion of our production now when it is most needed.

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EFFECT OF FISH LIVER FRESHNESS ON E VALUE RATIOS OF RESULTING OIL

By W. Clegg, F. Bruce Sanford, and M. E. Stansby*

Among the conditions required by the War Food Administration in all its contracts for vitamin A oil is one that is specifically intended both to avoid errors in assay and also to eliminate a major portion of poor quality oils: "The spectrophotometric assay on the

*Chemists, Seattle Fishery Technological Laboratory.

whole oil dissolved in ethanol or isopropanol will consist of measurements of the extinction coefficient (E_{1cm}) at the following wave-lengths: 300 mu, 328 mu, and 350 mu. The ratio of $E(300 \text{ mu})/E(328 \text{ mu})$ shall not be more than 0.73 and the ratio of $E(350 \text{ mu})/E(328 \text{ mu})$ shall not be more than 0.65." These specifications are employed on the assumption that although some substances with no vitamin A activity may absorb light of 328 millimicron wave-length, yet it is unlikely they will exhibit such a sharp absorption maximum as does vitamin A. Hence oils containing these substances probably would give higher values for the ratios $E(300 \text{ mu})/E(328 \text{ mu})$ and $E(350 \text{ mu})/E(328 \text{ mu})$ than would oils free of these extraneous compounds. One such type of impurity believed to occur in fish liver oils is a group of partial oxidation products of vitamin A no longer possessing full biological potency and yet exhibiting strong absorption at 328 millimicrons. Such compounds, however, were believed to absorb light of wave-lengths below 328 millimicrons sufficiently, to raise the ratio of $E(300 \text{ mu})/E(328 \text{ mu})$ above the specified value of 0.73.

In connection with some studies of the stability of grayfish (dogfish) liver oils, the Service's Seattle Fishery Technological Laboratory prepared a series of oils from livers of known history, and determined the ratio of E values at different wave-lengths for these oils. It is realized that results of a single series are by no means sufficient to draw any general conclusions, but these results are presented merely for the information of anyone interested.

A shipment of fresh grayfish livers was minced in a meat grinder and mixed thoroughly, and 100-gram portions were stored in pint-sized fruit jars in a constant temperature storage cabinet held at 90° F. At suitable intervals, samples were withdrawn (a full jar each time) from storage. The oils for the tests were obtained by cooking the liver material with water, centrifuging the mixture and then drying the resulting oil by passing it through a column of anhydrous sodium sulfate over cotton.

E values at eight different wave-lengths were measured on a Beckman spectrophotometer with a Mazda lamp light source and an ultraviolet sensitive photo tube and using the minimum possible slit width in each case. Table I gives the values of $E(328 \text{ mu})$ and the ratios of the E values at each of the other seven wave-lengths to the value at 328 mu, for each of the oils.

Table I - E Value Ratios at Different Wave-lengths for Isopropanol Solutions of Oil Rendered from Grayfish (dogfish) Livers at Different Stages of Spoilage

Oil No.	Days Minced Livers Stored at 90° F.	Odor of Livers Before Rendering	Color of Rendered Oil	E_{328}	E_{300}/E_{328}	E_{310}/E_{328}	E_{320}/E_{328}	E_{325}/E_{328}	E_{330}/E_{328}	E_{340}/E_{328}	E_{350}/E_{328}
KJ42	0	Fresh	Light yellow	8.66	0.704	0.879	0.972	1.008	0.981	0.808	0.561
KJ111	26	Strong ammonia	Orange-yellow	8.88	0.708	0.883	0.997	1.008	0.995	0.828	0.571
KJ127	40	Putrid	Orange	8.87	0.703	0.878	0.971	1.012	0.990	0.805	0.543
KJ156	75	Putrid	Red-orange	8.32	0.778	0.936	1.011	1.020	0.976	0.777	0.553
KJ158	96	Putrid	Dark red-orange	8.31	0.780	0.938	1.012	1.021	0.977	0.778	0.554

It will be noted that the ratio $E(300 \text{ mu})/E(328 \text{ mu})$ increased with the age of the livers from which the oils were extracted. Neither of the last two samples had low enough ratios to pass War Food Administration specifications. A similar trend is apparent for the ratios $E(310 \text{ mu})/E(328 \text{ mu})$ and $E(320 \text{ mu})/E(328 \text{ mu})$. However, the ratios $E(350 \text{ mu})/E(328 \text{ mu})$ show no significant correlation with the age of the livers from which the oil was rendered.

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1945 ALASKA SALMON CONCENTRATION ORDER ISSUED APRIL 19

An order continuing the Alaska salmon industry concentration plan for 1945 was signed April 19 by Secretary of the Interior Harold L. Ickes. The plan became effective immediately.

Conditions resulting from the war which necessitated a Government-controlled program during 1943 and 1944 are expected to continue during the 1945 season. It is the opinion of the salmon industry, which cooperated in the preparation of the order, that similar controls are required this year.

Of the 118 salmon canneries in Alaska, 94 will operate this year; whereas, 93 operated in 1944. The number of canning lines which will operate, 141, remains the same.

Labor ceilings, established in consultation with the industry and approved by the War Manpower Commission, were included in the order. The number of workers established for 1945 is 4,705 residents and 6,754 non-residents, a saving of 175 resident and 1,129 non-resident workers compared with the 1944 ceilings.

CONCLUSIONS OF ALASKA INDIAN FISHERY HEARINGS ANNOUNCED

Deciding that the Indian claimants to exclusive tidal fishing rights in Alaska had abandoned any such rights they might have had, Judge Richard H. Hanna of the Department of the Interior recently made his report to Secretary Ickes on his findings covering hearings held in the latter part of 1944 in Alaska and Seattle. Claimants were Alaskan Indians petitioning under Section 201.21b of the 1944 Alaska Fisheries Regulations for exclusive use of certain Alaska fishery resources by virtue of aboriginal occupancy. Findings of fact, legal conclusions, and recommendations listed by Judge Hanna follow:

FINDINGS OF FACT

Based upon the evidence adduced at the hearings I am making the following findings of fact:

1. Petitioners, or claimants have not established with respect to claimed right of exclusive use of tidal waters, (for fishing), involved in the areas described in the petition, the exclusive possession of definable territory, in such areas, that is necessary to the recognition of such exclusive use claimed by them not being shown.
2. There has been an abandonment by claimants of an exclusive fishing right in tidal waters, claimed by petitioners, by acquiescence in the use of such waters for fishing by non-Indians.
3. Such evidence of aboriginal rights in tidal waters, produced at the hearings largely, dealt with fishing uses to meet domestic food requirements, now not so essential, through a change in the Indian economic conditions, and this use is not shown to be substantially impaired under present conditions.
4. Within land areas described, in the three petitions, the claimants established a *prima facie* case of aboriginal right to possession and occupancy of some portions of the areas claimed which are not upon evidence taken, capable of accurate or definite definition as to either the extent of the areas or boundaries thereof.
5. Towns and villages occupied as of the present time, may be said to have origin in aboriginal right, though in the case of the three groups petitioning a change of situs has been had in recent times; some streams (Salmon), gardens, trapping grounds, forest areas for timber products, and other uses have continued to be made with claims to exclusive right of use.
With a change in Indian economic position and a reduction in population these uses have in part been abandoned and at present are not capable of definite location or description as to boundaries of the areas still subject to the claims.
6. Some areas, not accurately defined, are shown to be subject to occasional use as camps when the Indians are engaged in seasonal fishing and curing their catch; smoke houses are, more or less scattered through the areas in question, all of which uses appear based upon aboriginal possession with present, and past, basis in an exclusive use.
7. Since aboriginal times the only fishing waters in the areas included within claimants petitions, where claimants have asserted exclusive fishing rights are an unknown number of small streams and nearby bays and harbors.

CONCLUSIONS OF LAW

I adopt the following conclusions:

1. Occupancy necessary to establish aboriginal possession of land by an Indian tribe, band or individual Indian is a question of fact.
2. Lands included in the ancestral home of Indians in the sense that they constituted definable territory occupied exclusively by them are lands to which they have "Indian Title" until same is extinguished by the Congress.

3. The policy of the Government to respect the aboriginal possession of land by Indians applies to lands ceded by Russia, under the treaty of 1867, with the United States.
4. An Indian aboriginal claim to land will be recognized although it has no basis in any treaty, statute, or other formal Government action.
5. Intent of Congress to extinguish Indian title through statutory enactment is not to be lightly implied, all doubts in the construction of the statute being resolved in favor of the Indians.
6. The policy of the United States in dealing with the Indians has been to accept the sub-divisions of the Indians into such tribes or bands as the Indians themselves adopted, and to treat with them accordingly.
7. Abandonment of aboriginal rights in lands occurs when the aboriginal claimants have acquiesced in the penetration of others, or the possession ceases to be exclusive.

RECOMMENDATIONS

In connection with my findings and conclusions, I would respectfully submit for your consideration the following recommendations:

1. That the Department of the Interior shall adequately respect all aboriginal rights of use and occupancy of the Indian bands, or tribes, which have not been extinguished or abandoned, and, so far as possible, refrain from leasing, recognizing homestead locations or granting other rights to non-Indians until the Indian title is first extinguished.
2. That appropriate legislation be recommended to Congress by the Secretary to authorize thorough investigation of the extent of lands, waters, or rights, lost to the Indians by wrongful taking of the same; the survey of such lands and waters and appraisal thereof to determine the amount of damages resulting therefrom, as well as the present value of such lands, waters, and rights should the Congress elect to extinguish all such rights upon payment of adequate compensation therefor by the United States.
3. That Congressional action failing for the correction of the present situation, the Secretary of the Interior shall set aside for the bands of Indians here involved and other bands, who may be similar circumstanced and choose to join with them, a reasonable portion, of the area claimed by them where continued use and occupancy is shown.
4. That such protection of said Indians take into consideration their present economic situation and their present numbers, and be a consideration for the cession and release of all aboriginal rights to the larger areas claimed, or to be claimed by other Indians, under approval, by affirmative vote, of a majority of each band involved.

1944-45 OYSTER PRODUCTION LESS THAN PREVIOUS YEAR

Production of oysters, one of the most valuable products of United States waters, was generally lighter during the 1944-45 season than in the previous year due principally to labor shortages in the industry, Dr. Ira N. Gabrielson, Deputy Coordinator of Fisheries, reported April 24.

Shortages of oyster fishermen, shuckers, and other packing house labor in some areas made it necessary to curtail production in accordance with the number of shuckers available, Dr. Gabrielson said. Many oyster companies in the New England area operated only half their boats.

Below average production in New England and the Long Island Sound area is attributed by officials of the Office of the Coordinator of Fisheries to several causes in addition to lack of sufficient labor. The effect of the 1938 hurricane was still being felt, it was pointed out, because the storm destroyed the oyster set, some of which would normally have been ready for market during the past season. Also, fewer oysters were available for marketing in the 1944-45 season because many oyster companies sold their entire available stock, including 3-year old oysters, the previous year to take advantage of high market prices.

Production of oysters in the Maryland waters of Chesapeake Bay was reported to have been slightly larger than last year, good supplies of marketable oysters being available.

Gulf Coast oysters, normally comprising about a fourth of the total U. S. production, declined about 28 percent in yield from the previous season. Unlike Northern oysters, the bulk of which are sold fresh, a large percentage of the oysters produced in Southern States are canned. The world center for the canning of oysters is Biloxi, Mississippi.

Supplies of marketable oysters next season should be better than average in the New England area, Dr. Gabrielson said. The oysters that will be ready for sale next fall are the product of the 1940 and 1941 spawning seasons, when a heavy set of young oysters occurred.

The present labor situation in New England, where oysters are cultivated on privately leased aquatic farms, will result in a scarcity of market oysters four years from now, according to Dr. Gabrielson. During the spring months, the oyster growers normally prepare their grounds for the oyster set that will occur in July and August. Since not enough labor is available to take care of all the grounds, some of them will necessarily remain unattended.

Dr. Victor L. Loosanoff, Fish and Wildlife Service biologist at Milford, Connecticut, reported that lack of labor is also hampering efforts to control starfish, which are the chief oyster enemies in New England and New York waters. Although the new crops of young starfish have been comparatively small during recent years, enough remain on the beds to endanger young oysters. Dr. Loosanoff said that unless control measures against starfish are continued on their usual scale, the quantity of marketable oysters available three or four years from now may be greatly reduced.

In Maryland waters, on the other hand, Service biologists report that stocks of oysters are increasing as a result of the State's program of controlled cultivation and harvesting. Barring unforeseen changes in natural conditions that affect growth and survival of the oysters, production is expected to increase during the next few years.

NEW ORLEANS RADIO STATION BEGINS BROADCAST OF MARKET NEWS INFORMATION

Information from the New Orleans daily Fishery Market News report is being released each morning from 5:00 to 6:00 o'clock over New Orleans Radio Station WDSU, the New Orleans office reported April 10. This broadcast appears on the "Louisiana Farm and Fishing Hour." The fishery broadcast takes up five or six minutes and gives out market news reports on production of fish and shellfish in Louisiana, Alabama, and Mississippi; French Market prices; rail shipments and arrivals; and weather and river conditions. Other selected fishery items of special interest to fishermen and other early morning listeners are added when available.

The program was undertaken in response to requests from fishermen who listen while on their fishing vessels on the Gulf of Mexico.

FISH AND WILDLIFE SERVICE ASKS FISHERMEN TO WATCH FOR SHAD TAGS

Shad fishermen from Delaware Bay to southern New England were asked on April 1 to be on the alert for fish bearing two button-like tags on the back just beneath the fin--one tag white, the other red. For each set of tags returned to the Fish and Wildlife Service in Washington, with information on locality of capture, the sender will be paid a reward of one dollar.

Tagging of shad, chiefly for the purpose of tracing their migrations, will begin early in April and will be carried on in Delaware Bay, along the ocean coast of New Jersey, in Sandy Hook Bay, and along the southern shore of Long Island, according to Charles E. Jackson, Assistant Director of the Fish and Wildlife Service. About 1200 shad will be tagged this season under the direction of Service biologists, Mr. Jackson said.

The study of shad migrations will provide information useful in a general program for restoring the runs of shad, now seriously depleted in many areas. Recent annual catches of this favorite market fish have averaged only 9,000,000 pounds for the entire Atlantic coast, compared with about 50,000,000 pounds taken annually in the 1890's.

The season's shad runs are getting well under way in the Hudson. The shad entered Chesapeake Bay about a month ago and made their first appearance in North Carolina in February.

Fish and Wildlife Service officials said that because of the current scarcity of fresh fish and the high prices being paid, the shad fisheries are unusually intensive this season and in some localities the catch may be so large as to endanger future runs. In some rivers, the nets are being set so close together that it is hard to see how any shad escape to make their way to the spawning grounds, Mr. Jackson said.

COMBINED FOOD BOARD ISSUES SECOND REPORT

Comparing 1944 food supplies of the United States, Great Britain, and Canada with pre-war and 1943 supplies, the Combined Food Board has issued its second report. The first report was summarized as it concerned fishery products in Fishery Market News, May 1944, pp. 10-12.

Excerpts from tables in the second report follow:

Supplies of Food Moving into Civilian Consumption
--In Pounds per Capita per Year--

Item	Specifi- cation	Supplies, pre-war				Supplies, 1943				Supplies, 1944 (preliminary)				1944 as percent of pre-war				Supplies in United King- dom 1944 as percent of--		Supplies in Can- ada as percent of United States, 1944		
		United States	Canada	United Kingdom	United States	United States	Canada	United Kingdom	United States	United Kingdom	United States	Canada	United Kingdom	United States	Canada	United Kingdom	United States	Canada				
Poultry, game, & fish	Edible weight	Lb.	Lb.	Lb.	Lb.	Lb.	Lb.	Lb.	Lb.	Lb.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	104	
		25.4	25.8	31.1	28.5	31.4	22.0	26.3	27.3	22.9	104	106	74	87	84	104						

Conversion Factors from Actual Weights to "Common Denominators"

Item	Conversion		Conversion factor		
	From actual weight specification	To "common denominator"	United States	Canada	United Kingdom
Fish, fresh, frozen, and cured:					
Shellfish	Fresh edible weight	Edible weight	1.0	1.0	1.0
Other fish	do	do	1.0	1.0	1.0
Canned fish	Net weight, canned	do	1.0	1.0	1.0

Summary of Supplies of Food Moving into Civilian Consumption--In Pounds per Capita per Year

Item	Specifi- cation	United States				Canada				United Kingdom						
		1935-39 average	1943	1944 preliminary	1943 as percent of pre-war	1944 as percent of pre-war	1943	1944 preliminary	1943 as percent of pre-war	1944 as percent of pre-war	1934-38 average	1943	1944 preliminary	1943 as percent of pre-war	1944 as percent of pre-war	
Fish, fresh, frozen, & cured:		Lb.	Lb.	Lb.	Pct.	Pct.	Lb.	Lb.	Lb.	Pct.	Lb.	Lb.	Lb.	Pct.	Pct.	
Shellfish	Fresh edible weight	1.0	1.3	1.1	130	110	.4	.3	.2	75	50	1.3	.9	1.0	69	77
Other fish	do	5.5	4.3	4.8	78	87	8.8	8.7	6.8	.99	77	20.0	13.9	14.4	70	72
Canned fish	Net weight canned	4.9	2.6	2.6	53	53	2.7	5.2	2.0	193	74	3.6	3.1	3.4	86	94
Total fish & shellfish	Edible wt.	11.4	8.2	8.5	72	75	11.9	14.2	9.0	119	76	24.9	17.9	18.8	72	76

The report's summary of use of fishery products follows:

The consumption of poultry, game, and fishery products varies considerably between the United Kingdom and the two North American countries. Before the war, the United Kingdom had a high consumption of fish and a low consumption of poultry. The reverse applied in the United States and Canada. During wartime the United Kingdom fish consumption has declined rapidly while the consumption of poultry in the United States and Canada has increased. For the commodity group as a whole, little change is indicated for 1944 as compared with 1943 for the United Kingdom, while the United States and Canadian estimates indicate a decline.

OPA APPOINTS SHRIMP INDUSTRY ADVISORY COMMITTEE

The appointment of nine members to an industry advisory committee representing the shrimp industry was announced on April 16 by the Office of Price Administration. The committee membership includes shrimp producers; canners, freezers, and other processors; and distributors.

It will be the purpose of the industry group to meet with OPA for discussion of industry problems and give the agency advice concerning the advisability of a revision of present regulations covering shrimp before the next shrimp season begins (about August 1), OPA said.

Members appointed to the Shrimp Industry Advisory Committee are:

George Burgess Burgess Canning Company New Orleans, La.	Carlton Crawford Crawford Packing Company, Inc. Palacios, Texas	Thomas B. Holcombe Indian Ridge Canning Company Houma, La.
Oliver Clark Clark Seafood Company Bayou LaBatre, Ala.	A. P. Dorgan Dorgan Packing Company Biloxi, Miss.	J. T. Lopez, Jr. Loper Shrimp Company St. Augustine, Fla.
Julian McPhillips Southern Shell Fish Co., Inc. Harvey, La.	R. M. Meehan R. M. Meehan Company Washington, D. C.	P. H. Ploeger, Jr. Atlantic Seafood Packers Darien, Ga.

INTERPRETATION OF EXEMPTIONS FROM WAGE HOUR LAWS BROADENED

A revised interpretation of the exemption provided by section 13(a)(5) of the Fair Labor Standards Act for employees in the seafood and fishery industry was announced on March 29 by L. Metcalfe Walling, Administrator of the Wage and Hour and Public Contracts Divisions of the United States Department of Labor. This interpretation, Mr. Walling said, was adopted because the Divisions' experience in administering the Act and studies made of conditions in the industry have brought to his attention many problems of practical importance to both employers and employees in the industry which have remained unsolved under the previous rulings. He said that he thought the new interpretation would more accurately reflect the Congressional intent as evidenced by the language of the exemption and its legislative history. The Administrator stated the general principles which would guide him in his future enforcement of the Act with respect to this exemption, and said that previous interpretations, including those expressed in Interpretative Bulletin No. 12, Releases R-1609 and R-1644, are superseded insofar as they may conflict with these principles. He also said that Interpretative Bulletin No. 12 is being revised to accord with the principles announced and will be issued at an early date for the information of employees and employers in the industry.

Mr. Walling summarized the Divisions' present position with respect to the exemption as follows:

Section 13(a)(5) of the Fair Labor Standards Act provides that the minimum wage and overtime requirements of the Act shall not apply with respect to "any employee employed in the catching, taking, harvesting, cultivating, or farming of any kind of fish, shellfish, crustaceans, sponges, seaweeds, or other aquatic forms of animal and vegetable life, including the going to and returning from work and including employment in the loading, unloading, or packing of such products for shipment or in propagating, processing, marketing, freezing, canning, curing, storing, or distributing the above products or byproducts thereof."

Both the language of the exemption and the legislative history make it clear that exemption under section 13(a)(5) depends upon the work of the individual employee. The exemption is not an industry exemption or an exemption for employees in a particular place of employment as such. On the other hand, the terms used in this subsection appear to have been intended to denote broad fields of activity relating to the seafood and fishery industry and should not be confined in meaning to specific physical operations so that only employees actually engaged in performing such operations would come within the exemption. In general, the applicability of the exemption is to be tested by the functional relationship of an employee's occupation to the activities mentioned in section 13(a)(5) rather than the engagement by the employee in the specific physical operations which the terms used in that section may describe.

It will be observed that the activities described in section 13(a)(5) fall into two general groups. The first group which embraces "the catching, taking, harvesting, cultivating, or farming of any kind of fish, shellfish, crustacea, sponges, seaweeds, or other aquatic forms of animal and vegetable life, including the going to and returning from work," includes those "off-shore" or "trip" activities which have to do with the procurement or appropriation from nature of seafood and other forms of aquatic life, and which depend to a considerable degree on natural factors. The activities described in the latter part of the exemption, embracing "the loading, unloading, or packing of such products for shipment or *** propagating, processing, marketing, freezing, canning, curing, storing, or distributing the above products or byproducts thereof," are "shore" activities which in general have to do with the movement of the perishable products to a non-perishable state or to points of consumption. The courts have indicated that this latter part of the exemption may be considered as intended to implement and supplement the first part by exempting "shore" activities which are necessarily somewhat affected by the same natural factors as the "off-shore" or "trip" activities mentioned in the first part of the subsection. These "shore" activities are affected primarily, however, by fluctuations in the supply of a perishable product, or by the necessity for consumption or preservation of such product before spoilage occurs.

The exemption applies to individual employees whose occupations are so related to the activities mentioned in either part of section 13(a)(5) that they are functionally identifiable as an integral part of the production or appropriation of the designated products or of the general movement to consumers or to a non-perishable state of such products. Also, since the legislative history indicates that the first part of the exemption, relating to the catching, taking, etc., of fish, etc., was intended to be not narrower than the exemption provided for employees employed in agriculture in section 13(a)(6) of the Act, this part of the exemption is considered to extend to employees employed in any practices performed as an incident to fishing, fish farming, or similar operations in the same sense that practices referred to in section 3(f) of the Act are performed as an incident to or in conjunction with the farming operations described there.

Under the general principles stated above, if the occupation of an employee employed in connection with the canning of fish, for example, is functionally so directly and closely related to the movement of the perishable product to a non-perishable state that the occupation may be said to be essential to such movement, it will be deemed to be an integral part of such movement and of the canning of fish carried on in the establishment and will, for purposes of the exemption, be considered an exempt canning occupation. Firemen engaged exclusively in providing steam for the processing kettles would thus be within the exemption, but night watchmen, whose work is not a part of the processing activity, would not. Similarly, an employee will be considered as employed in the catching of fish regardless of whether he is physically engaged in actual catching of fish if his occupation is functionally so directly and closely related to the catching of fish that it may be deemed an integral part of that activity, or if he is occupied in work that is performed as an incident to the catching of fish. The exemption would apply, for example, to an employee exclusively engaged in making emergency repairs to fishing nets during the fishing season, but it would not apply to employees engaged in the manufacture of ice for sale to fishing boats.

Data collected on the seafood and fishery industry indicate that many employees in occupations apparently intended by Congress to be exempt perform some duties that would not characterize their occupations as exempt under the language of section 13(a)(5). Unless such duties occupy a substantial portion of any employee's time during the workweek, it is believed that their performance by him should not be considered to defeat the exemption. For enforcement purposes, any employee who devotes 20 percent or more of his worktime in a particular workweek to performing duties which would not characterize his occupation as exempt under the subsection will be considered as occupied for a substantial portion of his time in non-exempt work and as not within the exemption for that week. However, where both exempt and non-exempt work are performed by an employee during a workweek and the two types of work are not segregated, the 20 percent limitation on non-exempt work cannot be applied and all the work for that week is considered non-exempt.

PAMPHLET DISCUSSES PONDS FOR IMPROVING STREAM FISHING

"Ponds for Improving Stream Fishing," a seven-page pamphlet, has recently been published by the Agricultural Experiment Station of the Alabama Polytechnic Institute. Copies of Leaflet No. 20 may be obtained by writing the Director of that station, at Auburn, Alabama.

SURPLUS PROPERTY DISPOSAL SYSTEM DISCUSSED

The Surplus Property Board on April 7 announced the agencies officially designated to dispose of surplus property under the Surplus Property Act of 1944. The designations are made in the Board's Regulation No. 1.

The new regulation establishes the basic surplus property disposal system. It names the existing procurement agencies that are to act as disposal agencies and states the kinds of property that are to be handled by each of them. This system is designed to prevent sale of the same property by different agencies, to utilize existing Government staffs and experience, and to speed disposals. The Surplus Property Act requires the Board to designate disposal agencies and to assign to one disposal agency property of the same type or class to avoid unnecessary duplication of disposal activities.

With the important exceptions of real property disposal and disposal of surplus property in United States territories and possessions, Regulation No. 1 continues the domestic disposal assignments that have been exercised for the last year under authority originally derived from the old Surplus War Property Administration. During the nine months ended February 28, 1945, the disposal agencies originally established by SWPA, and continued temporarily by the Board as provided in the Surplus Property Act, sold \$224,953,000 of surplus property. These sales realized \$145,968,000 or 66 percent of the original cost.

Within the United States proper, the disposal agencies carrying on these operations will continue as before, except for real property disposals. Consumer goods will be disposed of by the Treasury Department. Consumer goods, which include automotive equipment and construction and farm machinery, are an important part of surplus property from the standpoint of the buying public and the civilian market. Capital and producers' goods, including aircraft, are assigned again to the Reconstruction Finance Corporation; ships and maritime property to the United States Maritime Commission; agricultural commodities and food to the War Food Administration; and housing property to the National Housing Agency. Thus a continuity of operations is provided for.

Regulation No. 1 makes new provision for the disposal of farm lands, forest, grazing and mineral lands, and industrial and other real property in order to allow the greatest possible flexibility in handling this distinct type of surplus within the classifications prescribed by the Act. The disposal agencies for real property are those most closely associated with the problems and past Government activities involved in each respective type of land.

The regulation provides that all surplus real property be reported by the owning agency to the Surplus Property Board, which will make such classifications of it as the law requires and assign it for disposal to an appropriate disposal agency. Under the regulation, land classified as agricultural and forest property is assigned to the Department of Agriculture for disposal. This includes farm lands. Grazing and mineral lands are assigned to the Department of the Interior for the same purpose. Land owned by the Government in connection with housing developments is assigned to the National Housing Agency. All real property not otherwise classified goes to the Federal Works Agency for disposal. Regulation No. 1 does not designate an agency to dispose of airports, since a comprehensive program is being devised to assure the availability of airports for national defense.

An important provision of the regulation, however, makes it clear that the Board may assign any specific tract of real property to any disposal agency, regardless of classification, in cases where such assignment will facilitate disposal.

Another significant change from former operations affects surplus disposal in the United States territories and possessions. The Reconstruction Finance Corporation, which disposes of surplus aircraft and components within continental United States, will also dispose of

those properties in the territories and possessions. Aircraft are an important part of total surpluses and this designation provides for their uniform domestic and territorial disposal. The Maritime Commission, which is the only agency permitted by law to dispose of merchant ships, will be the disposal agency for maritime property in the territories and possessions as well as in the United States proper. The War Food Administration, charged under the law with formulating the disposal policies for food, will dispose of surplus agricultural commodities and food through its facilities already available. All other types of surplus property in the territories and possessions will be disposed of by the Department of the Interior, the Government agency charged with the general administration of those areas. In addition, the regulation contains a proviso whereby the Board may make assignments of property to any other domestic or territorial disposal agency in instances where such action appears feasible. This is intended to allow maximum flexibility and efficiency of operation in areas where regular disposal facilities may not be quickly available.

The "owning agencies"--those owning property that, under the Act, is declared surplus for disposal by disposal agencies--were recently designated as disposal agencies for their own surplus property in non-combat foreign areas. The Army and Navy, the chief owning agencies abroad, have delegated this authority with the approval of the Board to the Joint Army-Navy Liquidation Commissioner. Regulation No. 1 in no way affects this arrangement. It does, however, define the responsibilities of owning agencies with respect to the prompt declaration and reporting of surplus property to the designated disposal agencies.

The owning agencies have authority under the statute and under existing regulations to dispose of scrap and salvage and of materials left over from terminated war contracts. The new regulation leaves these responsibilities untouched, but the Board expects to issue a subsequent regulation on owning agency disposals within a short time.

Amendments to Regulation No. 1, or changes in the basic structure it provides, will be made from time to time as circumstances require. The regulation, however, creates the basic structure and is correspondingly significant in the disposal of surpluses of the present war, SPB said.

The disposal agencies will follow the broad objectives of the Act in making disposals of all surplus property. Many of these objectives will be the subject of specific regulations that the Board will issue from time to time. A forthcoming regulation will stipulate the priorities that shall be granted to the Federal Government, the state governments, and local governments in the purchase of surplus property.

Order No. 1, accompanying the regulation, provides an explanatory list of the classes of property assigned to the disposal agencies. Addresses of disposal agency offices where declarations of surplus are to be filed by owning agencies, are listed in Order No. 2. The prescribed forms for use by the owning agencies in making declarations of surplus are reproduced in Order No. 3.

FUEL OIL PROVIDED FOR MOVING BOATS

To enable a person who has acquired a boat within the continental United States from the Navy, Coast Guard, or Maritime Commission to move the boat from the place of delivery directly to the place within the continental United States where he desires it to be kept, the OPA on April 9 amended Revised Ration Order 11--Fuel Oil.

Amdt. 55 provides for a ration for the non-occupational use of a boat for a three-month period which may not exceed 125 gallons.

Sectional Marketing Reviews

FISHERIES OF NEW JERSEY

Production of the fisheries of New Jersey was fairly normal in March, according to the Service's Fishery Marketing Specialist in the area. The shad run in Sandy Hook Bay late in

the month was reported to be the heaviest since 1888 and the earliest since 1937. Early prices were good, averaging 40 cents per pound wholesale. The lobster run was also reported to be unusually early and large, with prices reported to average 85 cents per pound wholesale. Preparations were being made for the mackerel season, which normally begins about the last week in April.

Manpower continued to be the most pressing problem of the fisheries, the pound-net fishery being particularly hard hit by this factor.

FISHERIES OF VIRGINIA

One hundred thousand bushels of oyster shells for cultch are being planted on Rappahannock River oyster grounds this spring by the State of Virginia, according to the Service's Fishery Marketing Specialist in that area. Oyster laws in this area are sternly enforced by the State, in contrast to enforcement in waters of the Potomac River, where two-state jurisdiction complicates the situation.

Although crab traps and pots were used in Virginia in 1944 without restriction, this spring's supply of both hard and soft crabs is one of the heaviest in recent years. Prices for hard crabs have not held up as well as those for soft crabs, because with abundant supply, crabmeat producers have had a serious shortage of pickers and have had to curtail purchases.

Record prices have stimulated fishing for catfish. Fishermen in the James, Rappahannock, Chickahominy, and other rivers are now dressing their catches on the fishing ground in response to the heavy demand for dressed catfish. Over one million pounds were taken in 1944 in the State, according to estimates, causing some talk of need for protection. Growing in favor for catfish bait is soybean cake, which is said to attract the fish when the usual herring or other fish baits fail to draw them.

Large amounts of striped bass, or rock, have been taken this spring in the Rappahannock and Potomac Rivers especially. These catches, selling at high prices, have resulted in re-awakened interest in haul-seine fishing. To mid-April, the alewife runs have been the slackest in years, although several weeks of the season remained for the tardy fish to appear in quantity. The shad run has also been short in the late season. Pound nets in Chesapeake Bay are taking more menhaden than usual this spring.

Gaining in fashion as a brand-new thrill for sportsmen is fly-casting for shad. In a deep channel with moving water, rod-fishermen reportedly have been taking five to ten shad in an afternoon.

Fresh Fish Trade

MARCH LANDINGS AT THREE PORTS 40 PERCENT ABOVE 1944

Landings of fishery products at the ports of Boston and Gloucester, Mass., and Portland, Me., in March totaled 35,158,000 pounds, an increase of 95 percent over the February landings and 40 percent above those for March 1944, according to the Service's Current Fishery Statistics No. 188. The value of the landings to the fishermen was \$2,714,900, or 101 percent higher than the amount received in February and 42 percent more than in March 1944. The weighted average price was 7.72 cents per pound compared with 7.42 cents for February and 7.58 cents for March 1944. Haddock, cod, rosefish, and pollock accounted for 95 percent of the total landings.

Landings by ports were: Boston, 18,258,000 pounds, valued at \$1,562,400; Gloucester, 15,680,000 pounds, valued at \$1,092,100; and Portland, 1,220,000 pounds, valued at \$60,400. During the month, 226 craft made 862 trips to the fishing grounds.

In the first three months of the year, landings totaled 68,445,000 pounds, valued at \$5,171,500, an increase of 32 percent in volume and 35 percent in value compared with 1944.

Increases in landings were reported at all three ports. The three-month over-all weighted average price per pound was only slightly higher than that for the previous year, averaging 7.56 cents compared with 7.40 cents.

Item	Landings by Fishing Craft at Boston and Gloucester, Mass., and Portland, Maine									
	March 1945		February 1945		March 1944		Three months ending with March			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Cod	8,316,100	8.34	4,158,595	8.27	7,158,584	8.32	15,241,075	8.30	11,552,044	8.33
Haddock	15,324,392	9.01	6,386,622	8.92	9,997,263	8.79	27,920,041	8.97	20,682,910	8.80
Hake:										
White	324,924	7.67	286,320	7.58	155,100	7.65	891,974	7.50	700,584	7.56
Red	56,145	2.95	130,894	3.00	296,955	3.00	207,768	2.99	952,837	3.10
Pollock	2,331,314	6.97	1,451,307	6.99	1,608,474	6.99	6,902,476	6.98	2,876,411	6.89
Cusk	113,581	7.32	41,261	7.46	75,579	7.43	190,142	7.38	232,413	7.70
Halibut	23,280	17.37	17,297	17.80	16,217	16.39	48,300	17.55	27,942,16	17.49
Mackerel					1,020	8.43			1,700	9.29
Flounders:										
Gray sole	362,751	8.91	295,585	8.94	216,939	8.98	701,656	8.91	484,269	9.00
Lemon sole	16,185	16.00	14,885	15.90	22,565	15.64	105,595	15.99	48,231	14.30
Yellowtail	157,445	6.49	136,920	6.50	209,334	6.41	484,060	6.50	656,563	7.46
Blackback	144,059	9.99	121,681	9.99	146,479	9.56	390,111	9.87	455,843	9.67
Dab	377,979	6.29	182,792	6.18	301,670	6.49	745,409	6.30	495,750	6.43
Other	1,495	-	225	-	-	-	1,760	-	-	-
Rosefish	6,739,348	4.21	4,165,775	4.22	4,710,635	4.25	14,120,944	4.21	11,776,921	4.22
Whiting	1,225	3.43	940	3.72	7,189	2.91	21,645	2.96	18,892	2.99
Wolfish	250,124	6.64	103,514	7.48	123,224	7.47	406,558	6.57	174,134	7.49
Ocean pout	5,430	2.85	2,990	2.17	40,670	3.19	9,320	2.65	121,916	3.92
Scallops (meats)	-	-	-	-	13,969	37.98	8,371	38.00	84,810	36.96
Other	12,339	-	22,073	-	79,367	-	45,688	4.44	247,499	3.83
Total	35,158,116	7.72	18,070,696	7.42	25,182,207	7.58	68,444,593	7.56	51,590,475	7.40
By ports:										
Boston	18,258,304	8.56	10,102,276	8.45	14,465,446	8.40	37,874,560	8.45	28,911,903	8.48
Gloucester	15,679,630	6.97	7,135,030	6.20	9,345,334	6.59	27,825,574	6.57	20,265,537	6.16
Portland	1,220,182	4.95	833,390	5.49	771,427	4.97	2,744,459	5.18	2,513,039	5.01

*Weighted average of prices per pound paid to fishermen.

TWO-MONTH LANDINGS AT NEW BEDFORD 35 PERCENT UNDER 1944

Landings of fishery products during February at New Bedford, Mass., totaled 2,792,000 pounds, valued to the fishermen at \$293,300, according to data published in Current Fishery Statistics No. 186 by the Fish and Wildlife Service. This was a decrease of 7 percent in amount landed but an increase of 5 percent in value compared with January. Compared with February 1944, when 4,639,000 pounds, valued at \$421,400, were landed, it was a decrease of 40 percent in volume and 30 percent in value.

Item	Landings by Fishing Craft at New Bedford, Massachusetts									
	February 1945		January 1945		February 1944		Two mos. ending with February			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Butterfish	25	12.00	620	5.16	645	5.42				
Cod	431,540	8.29	358,088	8.15	377,166	8.12	789,628	8.23	686,108	7.98
Haddock	430,185	8.92	1,293,364	8.97	350,656	9.00	1,723,549	8.96	613,462	9.00
Hake:										
White	9,585	7.78	6,423	8.35	1,143	8.22	16,008	8.01	2,477	8.07
Red	-	-	-	-	-	-	-	-	50	4.00
Ocean pout	152,131	2.99	39,342	2.50	1,142,711	9.06	191,473	2.89	1,803,031	7.68
Pollock	22,553	6.97	26,262	6.37	9,884	6.48	49,215	6.97	10,996	6.46
Halibut	513	18.32	309	17.80	537	16.94	822	18.13	707	16.69
Flounders:										
Gray sole	180	9.44	425	8.94	240	9.17	605	9.09	307	9.12
Lemon sole	131,836	16.00	84,747	16.00	49,865	15.75	216,583	16.00	75,725	14.14
Yellowtail	1,148,102	6.50	989,414	6.50	2,527,554	7.50	2,137,516	6.50	5,429,427	7.50
Blackback	14,790	10.16	59,271	8.30	29,602	8.81	74,061	8.57	74,189	9.87
Dab	11,340	6.51	2,807	6.45	1,130	6.46	14,147	6.50	2,085	6.62
Fluke	271,027	21.19	30,633	22.58	-	-	301,660	21.33	-	-
Other	12,300	2.80	240	2.92	-	-	12,540	2.81	-	-
Soup or porgy	-	-	100	5.00	-	-	100	5.00	-	-
Rosefish	-	-	45	4.44	-	-	45	4.44	-	-
Tilefish	394	7.11	-	-	-	-	394	7.11	-	-
Whiting	125	1.60	-	-	-	-	125	1.60	-	-
Wolfish	5,754	7.46	465	7.53	1,155	7.36	6,219	7.46	1,305	7.36
Scallops (meats)	146,563	38.07	105,425	37.98	142,763	38.00	251,988	38.03	211,409	37.92
Other	2,768	-	1,582	-	4,325	3.58	4,350	5.61	14,217	4.20
Total	2,792,111	10.50	2,999,562	9.29	4,638,731	9.08	5,791,573	9.88	8,925,495	8.45

*Weighted average of prices per pound paid to fishermen.

The over-all weighted average price per pound received by the fishermen for their catch during February was 10.50 cents compared with 9.29 cents during January and 9.08 cents during February 1944. Landings of yellowtail, cod, and haddock accounted for 72 percent of the total, with yellowtail alone making up 43 percent.

Total landings for the first two months of 1945 amounted to 5,792,000 pounds, valued at \$572,100. Compared with the same period of 1944, this was a decrease of 35 percent in volume and 24 percent in value. The total weighted average price for the first two months of the current year was 9.88 cents per pound compared with 8.45 cents for these months in 1944.

NEW BEDFORD LANDINGS FOR MARCH GREATER THAN 1944

Fishery products landed by fishing craft during March at New Bedford, Mass., totaled 7,915,000 pounds, valued to the fishermen at \$756,600, according to data published in Current Fishery Statistics No. 190 by the Fish and Wildlife Service. This was an increase of 183 percent in amount landed and 158 percent in value compared with February. Compared with March 1944, when 6,509,000 pounds, valued at \$569,600, were landed, it was an increase of 22 percent in volume and 33 percent in value.

During the month, 154 craft made 394 trips to the fishing grounds compared with 140 craft which made 373 trips in March 1944. The over-all weighted average price received by the fishermen was 9.56 cents per pound compared with 10.50 cents during February and 8.75 cents during March 1944. Landings of haddock, yellowtail, and cod accounted for 74 percent of the catch.

Total landings for the first three months of 1945 amounted to 13,707,000 pounds, valued at \$1,328,700. Compared with the same period of 1944 this was a decrease of 12 percent in volume but an increase of less than one percent in value. The total weighted average price per pound for the first three months of the current year was 9.69 cents compared with 8.58 cents for these months in 1944.

Landings by Fishing Craft at New Bedford, Massachusetts

Item	March 1945		February 1945		March 1944		Three mos. ending with March	
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Butterfish	45,385	14.24	25	12.00	1,200	8.00	46,030	14.12
Cod	1,566,602	8.33	431,540	8.29	1,028,344	8.31	2,356,230	8.30
Haddock	2,204,118	9.00	430,185	8.92	911,613	9.00	3,927,667	8.98
Hake:								
White	54,091	7.58	9,585	7.78	7,400	8.49	70,099	7.68
Red	1,455	3.09	-	-	5,125	3.00	1,455	3.09
Ocean pout	238,915	2.58	152,131	2.99	1,103,111	5.38	430,388	2.72
Pollock	94,287	6.97	22,953	6.97	27,169	7.07	143,502	6.97
Cusk	480	7.50	-	-	-	-	480	7.50
Halibut	6,313	16.81	513	18.32	2,803	16.16	7,135	16.96
Flounders:								
Gray sole	745	8.86	180	9.44	1,535	8.99	1,350	8.96
Lemon sole	323,900	15.99	131,836	16.00	186,006	16.00	540,483	15.99
Yellowtail	2,106,076	6.50	1,148,102	6.50	2,736,291	7.49	4,243,592	6.50
Blackback	306,520	10.00	14,790	10.16	231,191	9.98	380,581	9.74
Dab	48,013	6.29	11,340	6.51	13,277	6.22	62,160	6.50
Fluke	557,846	13.42	271,027	21.19	68,958	21.95	859,506	16.20
Other	8,095	-	12,300	-	-	-	20,535	-
Scup or porgy	-	-	-	-	-	-	100	5.00
Rosefish	-	-	-	-	3,330	4.26	45	4.44
Tilefish	33,160	7.49	394	7.11	845	4.97	33,554	7.49
Whiting	3,195	2.97	125	1.60	2,345	2.35	3,320	2.92
Wolfish	35,408	7.47	5,754	7.46	2,837	7.47	41,707	7.47
Scallops (meats)	256,809	38.00	146,563	38.07	171,009	38.00	508,797	38.02
Other	23,848	-	2,768	-	4,545	-	28,158	-
Total	7,915,341	9.56	2,792,111	10.50	6,508,934	8.75	13,707,014	9.69
*Weighted average of prices per pound paid to fishermen.								
							15,434,429	8.58

NEW YORK RECEIPTS RISE 45 PERCENT IN MARCH

Receipts of fresh and frozen fishery products at New York's salt-water market totaled 24,011,000 pounds in March, a gain of 45 percent over February and 22 percent over March 1944, according to the Service's New York Market News office.

Unseasonably warm and clear weather led to increased fishing activities, while ground-fish, such as cod and haddock, worked their way inshore ahead of schedule. Large catches of these species were landed at Boston, Gloucester, and New Bedford. Yellowtail and blackback flounder made their appearances after having been absent from the market for some time. However, they have not been found in as great an abundance as last year. Summer fluke, which was scarce during the early part of the 1944 season, have been caught in abundance in March this year, showing a 92 percent increase over 1944. Landings at New York during March (60 trips) brought a total of 2,226,000 pounds, of which fluke comprised 37 percent, or 832,400 pounds. Last year, in March, 64 trips landed a total of 2,678,000 pounds, of which fluke comprised only 12 percent, or 322,500 pounds.

The local shad season started in March with much promise, and the receipts have passed the March 1944 total by 57 percent. Receipts of smelt reached their peak in March, showing a gain of 282 percent over March 1944. However, the peak for 1944 occurred in January, with the three-month total for both years being almost identical.

Receipts of Fresh and Frozen Fishery Products--Salt-water Market, New York City*

Item	March		Mar. compared with		February 1945	March 1944
	1945	Pounds	Feb. 1945	Mar. 1944		
<u>Classification:</u>						
Fish	17,377,000	+ 60	+ 22		10,883,000	14,265,000
Smellfish, etc.	6,534,000	+ 18	+ 22		5,640,000	5,454,000
Total receipts	24,011,000	+ 45	+ 22		16,523,000	19,719,000
<u>Important Items:</u>						
Cod	3,405,000	+125	+ 35		1,515,000	2,526,000
Flounders:						
Blackback	849,000	+242	- 9		248,000	928,000
Yellowtail	1,468,000	+ 74	- 30		542,000	2,095,000
Fluke	1,374,000	+ 48	+ 92		926,000	715,000
Haddock	2,380,000	+176	+ 53		863,000	1,551,000
Pollock	408,000	+ 5	+ 17		389,000	348,000
Hake (including ling)	527,000	+ 48	+203		357,000	174,000
Scup (porgy)	602,000	+ 51	- 20		400,000	759,000
Shad	432,000	+	+ 57		42,000	276,000
Smelt	753,000	+ 37	+282		550,000	157,000
Sole, lemon	339,000	+120	+ 83		154,000	185,000
Whiting	724,000	- 2	+ 51		742,000	479,000
Filets, unclassified	671,000	+ 82	+ 34		369,000	502,000
Clams, hard	3,049,000	+ 29	+ 29		2,482,000	2,358,000
Lobsters, live	653,000	+ 43	+ 66		486,000	373,000
Oysters, shell	1,624,000	+ 8	+ 3		1,506,000	1,579,000
Shrimp (prawn)	333,000	- 41	+ 9		565,000	305,000
<u>Arrivals by:</u>						
Fishing vessels (60 trips)	2,226,000	+ 37	- 17		1,620,000	2,678,000
Truck, freight, and express	21,785,000	+ 46	+ 28		14,983,000	17,041,000

*Excluding imports entered at New York City.

SEATTLE RECEIPTS DECLINE 19 PERCENT DURING MARCH

Receipts of fresh and frozen fishery products at Seattle during March were approximately one-fifth less than the February receipts, according to the Service's local Market News office.

March's total of 3,696,000 pounds of fresh and frozen fish, shellfish, and livers was more than three-quarters of a million pounds less than the February total of 4,581,000 pounds, yet gained 15 percent, or 475,000 pounds, over the March 1943 figure of 3,221,000 pounds. For the first three months of 1945 receipts were about 5 percent less than those for the same period for 1944.

Factors in the current decline were smaller local landings and receipts of herring, soupfin shark, flounders, and sole, and shipments of frozen salmon from Alaska. During March, off-shore fishing conditions were difficult and troublesome and trawling operations were frequently curtailed. However, good catches of rockfish were made when conditions permitted. The Columbia River smelt run was very erratic and local deliveries disappointing. In addition, consumer demand for fresh fish showed evidences of being below normal with most items moving slowly.

Shellfish receipts--largely fresh clams, crabs, and oysters--continued fairly constant, and the demand for most shellfish was generally good.

Receipts of Fresh and Frozen Fishery Products at Seattle*

Item	March 1945	Mar. 1945 compared with		3 months Jan.-Mar. 1945	3 mos. 1945 compared with 3 mos. 1944	Jan.-Dec. 12 months 1944
		Feb. 1945	Mar. 1944			
<u>Classification:</u>						
Total fish and shellfish	3,696,000	-19	+ 15	11,336,000	- 5	68,140,000
<u>Important Items:</u>						
Cod, true	105,000	- 5	+ 48	342,000	+ 59	641,000
Flounder	18,000	- 74	- 74	146,000	- 41	400,000
Herring	210,000	+ 89	- 52	321,000	- 37	650,000
Lingcod	318,000	- 10	- 46	827,000	- 28	6,276,000
Rockfish	558,000	+ 11	+ 64	1,316,000	+ 61	5,610,000
Sablefish	174,000	+ 64	- 13	410,000	+ 39	3,889,000
Salmon	365,000	- 23	+ 102	1,198,000	- 50	12,244,000
Shark	2,000	- 67	- 86	9,000	- 98	440,000
Smelt	23,000	- 91	- 86	345,000	+ 55	559,000
Sole	118,000	- 36	- 65	414,000	- 44	6,306,000
Shellfish	529,000	- 7	- 7	1,795,000	+ 5	4,708,000
Livers	218,000	- 29	+ 49	680,000	+ 36	5,985,000

*Halibut and shark fleets and receipts from local and all other sources.

MARCH RECEIPTS IN CHICAGO INCREASE 21 PERCENT OVER FEBRUARY

Total receipts of fresh and frozen fishery products on the Chicago market during March increased 21 percent over February and 5 percent over March 1944, according to the Service's Market News office in that city. Arrivals of fresh-water fish increased 47 percent over the preceding month and 2 percent over March 1944.

Increases of 8 percent in receipts of salt-water fish over February and 20 percent over March 1944 were largely accounted for by sharp increases in receipts of halibut and smelt from the Pacific Coast.

Receipts of Fresh and Frozen Fishery Products at Chicago

Item	March 1945	March 1945 compared with		3 months Jan.-Mar. 1945	3 mos. 1945 compared with 3 mos. 1944	12 months Jan.-Dec. 1944
		Feb. 1945	Mar. 1944			
<u>Classification:</u>						
Fresh-water fish	4,547,000	+ 47	+ 2	10,093,000	- 13	38,132,000
Salt-water fish	1,786,000	+ 8	+ 20	5,381,000	+ 7	20,439,000
Shellfish, etc.	441,000	- 48	- 12	1,786,000	+ 4	8,089,000
Total receipts	6,774,000	+ 21	+ 5	17,260,000	- 6	66,660,000
<u>Important Items:</u>						
Buffalofish	222,000	+ 80	+ 50	499,000	- 1	1,182,000
Carp	383,000	+ 123	+ 10	825,000	- 13	2,703,000
Lake herring	290,000	+ 37	+ 12	685,000	- 20	3,085,000
Lake trout	885,000	+ 75	- 7	1,577,000	- 27	7,310,000
Suckers	350,000	+ 90	+ 136	657,000	+ 28	2,373,000
Whitefish	1,214,000	+ 24	- 2	2,718,000	+ 12	5,893,000
Yellow pike	236,000	+ 8	- 7	739,000	- 9	3,443,000
Fillets:						
Cod	226,000	+ 194	- 44	382,000	- 55	2,401,000
Rosefish	113,000	+ 169	- 43	450,000	- 15	2,272,000
Salmon	170,000	+ 6	- 22	609,000	- 20	2,551,000
Smelt*	264,000	- 22	-	708,000	-	
Halibut	413,000	+ 27	+ 416	1,462,000	+ 60	7,948,000
Yellow perch	208,000	+ 82	+ 28	420,000	- 13	1,896,000
Oysters	123,000	- 40	- 37	587,000	- 3	1,168,000
Shrimp	253,000	- 51	+ 86	939,000	+ 28	5,758,000
<u>Leading Sources:</u>						
Massachusetts	484,000	+ 5	- 34	1,519,000	- 21	5,299,000
Michigan	414,000	+ 85	- 6	809,000	- 21	3,723,000
Wisconsin	633,000	+ 37	- 1	1,483,000	- 22	7,558,000
Alaska	382,000	+ 36	+ 87	1,336,000	+ 125	3,746,000
Manitoba	1,839,000	+ 14	- 10	4,003,000	- 17	7,907,000
Domestic total	3,955,000	+ 20	+ 19	10,702,000	+ 3	45,948,000
Imported total	2,819,000	+ 22	- 10	6,558,000	- 18	20,712,000
<u>Transported by:</u>						
Truck	838,000	+ 87	- 37	1,833,000	- 53	14,664,000
Express	2,545,000	+ 39	+ 54	6,579,000	+ 48	27,590,000
Freight	3,391,000	+ 2	- 2	8,848,000	-	24,346,000

*From the Pacific Coast.

Shellfish arrivals were 48 percent less than in February and 12 percent less than in March 1944.

Records of receipts indicate a trend in the Chicago area to consume an increasing percentage of salt-water fish as compared with fresh-water fish.

GULF OYSTER AND CRAB PRODUCTION SHOW GAINS IN MARCH

Despite the terrific demand for shrimp during the Lenten season, shrimp production showed a definite decline from February. This was partly due to the closing of the inside Louisiana waters on March 15th, limiting shrimp fishing to outside waters where the smaller boats are handicapped by rough weather.

Oyster production showed a steady increase due to the adjustment in the canned ceiling price and an extremely high demand for the fresh-shucked oysters.

The production of hard crabs exhibited the same rising trend as in 1944 and is expected to exceed last year's records.

Production of Fishery Products in the Gulf States*

Item	Unit	March 1945	March 1945 compared with		3 mos. Jan.-Mar. 1945	3 mos. Jan.-Mar. 1944	12 months Jan.-Dec. 1944
			Feb. 1945	Mar. 1944			
Shrimp:							
For canning	Bbls.	310	- 82	-	8,015	+	115,915
Other	"	6,512	- 29	- 18	35,211	+ 17	239,115
Total	"	6,822	- 38	- 14	43,226	+ 40	355,030
Oysters:							
For canning	"	71,843	+ 42	- 40	137,155	- 38	326,889
Other	"	39,248	+ 7	+ 19	120,065	+ 27	248,513
Total	"	111,091	+ 27	- 28	257,220	- 19	575,402
Crabs, hard	Lbs.	620,560	+ 148	+ 78	1,056,580	+ 42	11,368,787
Crabmeat, fresh-cooked	"	62,851	+ 175	+ 97	99,186	+ 25	1,107,843
Salt-water fish	"	423,530	- 10	- 9	1,354,645	- 2	5,207,784
Fresh-water fish	"	88,460	+ 92	**	179,196	+ 6	691,977

*Includes production in Alabama, Mississippi, Louisiana, and Texas.

**Less than $\frac{1}{2}$ of 1 percent.

AMDT. 2 TO RMFR-507 EFFECTIVE APRIL 12

Mark-ups to be used by retailers in determining their ceiling prices on North Atlantic and Pacific fresh fish and seafood for the summer season--April through September--were announced on April 4 by the Office of Price Administration.

The mark-ups are with one exception the same as those in effect during the summer of 1944. The summer mark-ups follow the seasonal reduction in wholesale ceiling prices and will result in lower prices to consumers of from 2 to 5 cents a pound below the winter season prices, OPA said.

The retail mark-up for lemon sole, whole fish and fillets, has been increased slightly over that in effect last summer. That adjustment was made necessary because of a previous increase granted in fishermen's prices for the species, OPA said.

The action also establishes retail mark-ups for the first time for the following five fresh fish items: fluke (summer flounder), sockeye salmon, steelhead salmon, Canadian sucker, and Canadian tullibee. The retail mark-ups for the five added species are in line with the mark-ups already established for other varieties, OPA said.

This amendment also makes several minor changes in the retail fish regulation to bring its provisions in line with the new regulation (MPR-579) that covers certain species of fresh and frozen fish sold at previous levels of distribution.

Community ceiling price posters will be posted in most stores where North Atlantic and Pacific species of fish are sold, OPA added, with the posted prices reflecting the reductions brought about by the summer mark-ups.

Amdt. 2 to RMPR-507--Ceiling Prices of Certain Fresh Fish and Seafood Sold at Retail--became effective April 12. Parts of Table A are below:

Item	Fresh Fish Mark-ups--for Months of April, May, June, July, August, & September--in Cents-per-pound			
	Whole fish, sold on gross weight basis and prepared to customer's order	Groups 1 & 2	Groups 3 & 4	Fillets, cuts, and steaks as purchased
	Groups 1 & 2	Groups 3 & 4	Groups 1 & 2	Groups 3 & 4
13. Sole, lemon	10	8	12	12
25. Salmon, blueback (sockeye)	10	8	10	8
30. Salmon, steelhead	10	8	10	8
45. Sucker (fr. water mullet), Canadian	8	6	9	6
46. Tullibee, Canadian	8	6	-	-
50. Fluke ((summer flounder)	-	-	10	7

AMDT. 3 TO MPR-579 EFFECTIVE APRIL 12

Changes in the regulation governing producers', processors', and wholesalers' ceiling prices for most North Atlantic fresh and frozen fish and seafood were announced on April 12 by the Office of Price Administration.

The changes, which are intended to make supplies of fish available to retail multiple-outlet stores, restaurants, and municipal institutions, such as hospitals, will have little or no effect on present retail ceiling prices for fish of the North Atlantic species, OPA said.

Before the amendment, all sales of these fresh and frozen fish in lots of more than 500 pounds took the per-pound ceiling price listed in the regulation for sales to wholesalers.

This amendment makes a distinction between sales to one customer and individual deliveries (not sales) to retail stores and restaurants. The 500-pound limitation will apply only on sales that involve delivery of more than 500 pounds to an individual store, restaurant, or institution.

As a result of this modification, wholesalers can now charge the price listed for sales to retailers or purveyors of meals for sales of 500 pounds or more total. These also may involve actual deliveries to one or more points in smaller quantities.

Wholesalers may not, however, charge the higher prices that are provided for the exceptional case of the small unit sale of fresh fish by a wagon jobber or other small wholesaler of similar operation.

In addition, this amendment permits those wholesalers who buy from other inland wholesalers to take a mark-up of one cent per pound on sales of more than 500 pounds to purveyors of meals. Similarly, a port secondary wholesaler who buys from a primary wholesaler is given a one cent per pound mark-up when he sells in lots of more than 500 pounds to purveyors of meals.

Amdt. 3 to MPR-579--Certain Species of Fresh and Frozen Fish and Seafood--became effective April 12. Excerpts follow:

1. Section 2.4 (c) is amended to read as follows:

(c) *Maximum prices for sale of lots of more than 500 pounds.* Where a wholesaler sells and delivers more than 500 pounds of any one species of fresh fish to a customer on any one day and such fish is shipped by common or contract carrier or delivered to the customer's usual receiving point in more than 500 pound lots the maximum price for the fish so delivered is the table price provided in the following subparagraphs (1), (2) and (3) plus all applicable allowances:

(1) Sales to purveyors of meals by

port wholesalers (other than primary fish shippers)—the price listed in Column B of Table IA (section 10.1) plus one cent.

(2) Sales to purveyors of meals by wholesalers who bought the fish at prices based on Column E of Table IA—the price listed in Column E of Table IA (section 10.1) plus one cent.

(3) All other sales to retailers or purveyors of meals—the applicable table price for sales to wholesalers.

2. Section 2.7 is amended by adding the following paragraph (d):

(d) Where a sale is made pursuant to paragraph (b) or (c) of this section but the wholesaler sells and delivers more than 500 pounds of any one species of fresh fish to the customer on any one day and such fresh fish is shipped by common or contract carrier or delivered to the customer's usual receiving points in less than 500 pound lots the table price for the fish so delivered is the appropriate table price provided in section 2.7 (a). The table prices in paragraphs (b) and (c) of section 2.7 do not apply to such sale.

3. Section 3.2 (b) is amended to read as follows:

(b) *Maximum prices for sale of lots of more than 500 pounds.* Where a processor or wholesaler sells and delivers more than 500 pounds of any one species of frozen fish to a customer on any one

day and such frozen fish is shipped by common or contract carrier or delivered to the customer's usual receiving point in more than 500 pound lots the maximum price for such sale (notwithstanding the table prices provided in subsequent sections for sales to retailers and purveyors

of meals) is the appropriate table price fixed for sales to wholesalers plus all applicable allowances and plus or minus any applicable differential.

This amendment shall become effective April 12, 1945.

Issued this 12th day of April 1945.

AMDT. 4 TO MPR-579 EFFECTIVE APRIL 28

Reductions of as much as 15 cents a pound in prices consumers now pay for Atlantic salmon steaks will result from ceiling prices established for the first time on fresh Atlantic salmon, the Office of Price Administration announced on April 23.

The action, effective April 28, 1945, covers both imported and domestic Atlantic salmon, sold either fresh or frozen, and establishes prices at all distributive levels, except for fishermen. Fisherman's prices were not fixed, OPA said, because commercial domestic production of this species of fish is negligible.

Ceiling prices for frozen round Atlantic salmon previously were established by MPR-364 (Frozen Fish and Seafood). Prices for the frozen fish in other styles of dressing were governed by the General Maximum Price Regulation. Fresh Atlantic salmon was exempt from price control.

Prices for the species in general have risen substantially at all levels of distribution in the past several years, mainly because fresh Atlantic salmon has been exempt from price control. The reductions will bring prices for the Atlantic species in line with those in effect for West Coast salmon, a competitive commodity in normal times, OPA explained.

Practically the entire supply of Atlantic salmon consumed in this country comes from eastern Canada. For that reason, prices established by the action were determined by using as a base the prices for fresh and frozen Atlantic salmon fixed by the Canadian Wartime Prices and Trade Board.

The base ceiling price for importers' sales to wholesalers is 21 $\frac{1}{2}$ cents a pound for fresh round Atlantic salmon.

Prices for sales at other distributive levels follow the pricing pattern established by the new fish regulation (MPR-579), and provide margins for sales of Atlantic salmon that are in line with margins provided for other species of fish covered by that regulation, OPA said.

Ceiling prices for frozen Atlantic salmon are one cent a pound above those for the fresh fish. This allowance is to take care of extra storage and container expense incurred in processing.

Duty and transportation costs from the shipping point in Canada to the importer's receiving point in the United States may be added to the importer's ceiling prices.

The new importers' base price of 22 $\frac{1}{2}$ cents a pound for sales of frozen round salmon to wholesalers compares with the former base price of 30 cents a pound.

Other changes in MPR-579 are:

"Swordfish steak, individual" is defined as a steak less than one inch in thickness and containing no more than one-fourth of the cross-section. The price established in the regulation for individual swordfish steaks is based on this particular type of processing.

Several minor changes are also made in present container allowances. These changes relate principally to special packaging, and are explained in detail in the amendment to the regulation.

Amdt. 4 to MPR-579--Certain Species of Fresh and Frozen Fish--became effective April 28. Excerpts follow:

Maximum Price Regulation No. 579 is amended in the following respects:

1. Section 1.6 (b) is amended (by deleting the last sentence) to read as follows:

(b) *Records and reports.* Every seller furnishing, and every purchaser, in the course of trade or business, receiving, a statement pursuant to paragraph (a), shall keep available for inspection by the Office of Price Administration for so long as the Emergency Price Control Act of 1942, as amended, remains in effect, either a copy of such statement or a record of all the information contained in it. In addition, each purchaser of fresh fish from a producer shall keep an accurate record of each such purchase, containing all the information specified in paragraph (a) for statements. Further, each person making a sale, or a purchase in the course of trade or business, subject to this regulation, shall keep all records of the kinds which he has customarily kept relating to such sale or purchase and to his inventories of fresh or frozen fish or seafood.

2. Section 1.12 is amended by inserting the following definition between the definition of "Steak" or "Slice" and the definition of "Tail cut" or "Cut-tail":

"Steak, individual" as applied to swordfish means a steak less than 1 inch in thickness and containing no more than one-fourth of the cross-section.

3. Section 2.11 (d) is amended to read as follows:

(d) *Importer's incoming transportation—(1) General rule.* An importer may add to his table price as a transportation allowance the smallest of the following:

(i) The actual transportation cost from the foreign shipper's shipping point to the importer's receiving point.

(ii) The actual transportation cost to the importer's receiving point from the point at which the fish entered the United States or the carload rail rate from the point in the United States nearest the foreign shipper's shipping point, whichever is designated by the importer.

(iii) The transportation cost for the type of shipment used to the importer's receiving point from Boston.

(2) *Atlantic salmon.* Notwithstanding the provisions of subparagraph (1), an importer of fresh Atlantic salmon (Schedule No. 23) may add to his table price as a transportation allowance the actual transportation cost from the foreign shipper's shipping point to the importer's receiving point.

Duty may be added to the table prices for imported fresh Atlantic salmon. Any seller who processes this fish may add to his table price the amount which will enable him to recover the full amount of the duty paid for the particular lot of fish involved in the processing.

4. Section 2.12 (a) (1) is amended to read as follows:

(1) *Fish other than fillets and steaks.* A primary fish shipper may add to his table price for a sale in a container of fresh fish other than fillets or steaks, an outgoing container allowance in the applicable amount listed in paragraph (e), but only if the container is not returned to him.

A primary fish shipper who paid the producer the allowance provided by section 2.2 (b) for fresh fish which the producer boxed or barreled and shipped may add to his table price for a sale of such fish to a retailer or purveyor of meals

the allowance in the amount provided in paragraph (e) for the container in which he received the fish. *Provided,* That such fish is sold without a container or the primary fish shipper is otherwise not entitled to any other container allowance provided in this section 2.12.

5. Section 2.12 (d) is amended to read as follows:

(d) *Special package shipment to outlying country points.* Where a wholesaler packs fresh fish with dry ice, and ships such fish by common carrier to individual retail stores or purveyors of meals located in outlying rural areas, he may add to his table price the actual cost of any special outer shipping case and dry ice used, the total not to exceed 2 cents per pound: *Provided,* That he adds no other outgoing container allowances provided in this section 2.12 except an allowance for the outgoing immediate container (where such is permitted) in the case of fillets and steaks.

6. Section 2.12 (e) is amended to read as follows:

(e) *Container prices.* Cents per pound for container

Net weight of fish or seafood:		Cents per pound for container
5		1 1/4
10		1 1/2
15		1
20		1
30		1
50		1 1/2
75		1 1/4
100		1
125		1 1/2
150		1 1/2
200		1 1/2
250		1 1/2
300		1 1/2

For any net weight not listed in this section, take the nearest net weight for which provision is made.

For any net weight falling equally between two listed net weights, take the net weight with the lower allowance. When fish or seafood is celophane wrapped, add an additional $\frac{1}{4}$ cent per pound.

9. In section 10.1 (a), Table IA, a new schedule is added to read as follows:

Sched. No.	Species	Item No.	Style of dressing	Size	Season	A	B	C	D	E	F	G
23	Salmon, Atlantic	1	Round	All	All year	21 1/2	22	23 1/2	23 1/2	23 1/2	23 1/2	27 1/2
		2	Drawn	All	All year	34 1/2	36	38 1/2	38 1/2	38 1/2	38 1/2	30 1/2
		3	Dressed	All	All year	37	38 1/2	31 1/2	39	39 1/2	39 1/2	29 1/2
		4	Steaks	All	All year	31 1/2	33	36 1/2	34	36	36	35 1/2

10. In section 10.1 (a) at the end of Table IA, Footnote 1 is amended to read as follows:

1. Add 1 cent per pound when these species are landed ex-vessel in or shipped by a producer (other than a producer who is also a wholesaler under section 2.2 (d)) to New

York City. Any seller other than the producer, who processes this fish (and any subsequent purchaser) may add to his table price for the processed fish that amount which will enable him to recover the full amount of the addition paid for the particular lot of fish involved in the processing.

11. In section 10.1 (b), Table IB, a new schedule is added to read as follows:

Sched. No.	Species	Item No.	Style of dressing	Size	I	II	III	IV	V
23	Salmon, Atlantic	1	Round	All	22 1/2	24	26 1/2	26 1/2	26 1/2
		2	Drawn	All	22 1/2	27	27 1/2	27 1/2	31 1/2
		3	Dressed	All	28	29 1/2	30	31 1/2	34 1/2
		4	Steaks	All	22 1/2	35	33	37	40

12. In section 10.2 Schedule 23 is added to the table to read as follows:

Schedule No.	Common name	Scientific name
23	Salmon, Atlantic	Salmo salar

This amendment shall become effective April 28, 1945.

AMDT. 5 TO MPR-579 EFFECTIVE APRIL 25

Canners of fish flakes in Gloucester, Mass., may pay wholesalers one cent more per pound for cod and haddock delivered to them for canning purposes, the Office of Price Administration announced on April 25. The action covers purchases made from wholesalers at other New England ports, such as Boston and New Bedford.

The purpose of the action is to increase supplies for canners, who must fill urgent Navy requirements for some 70,000 cases of fish flakes, OPA explained.

There will be no increase in prices for canned fish flakes, the agency said, since canners' maximum prices are sufficient to absorb the increase. The higher wholesalers' ceilings are allowed to compensate for additional risks and costs involved in transporting the fish to Gloucester from Boston and New Bedford, OPA said.

OPA also announced a minor change in the definition of a primary distributor of frozen fish. Under the clarification, a purchaser of mixed full cars will be considered the same as a purchaser of straight full carload lots.

Amdt. 5 to MPR-579--Certain Species of Fresh and Frozen Fish and Seafood--became effective April 25.

Frozen Fish Trade

UNITED STATES AND ALASKAN COLD-STORAGE HOLDINGS CONTINUE STEADY DECLINE

Stocks of frozen fishery products in cold-storage warehouses on April 1 totaled 39,830,000 pounds, 25 percent less than on March 1, and also 25 percent below the stocks on hand April 1, 1944, according to the Service's Current Fishery Statistics No. 179. However, the holdings were only 2 percent under the 5-year average for April. Increases of 41 percent in holdings of cod fillets, 150 percent in haddock fillets, 32 percent in whitefish, and 27 percent in cured herring occurred during March. Stocks of all other important items declined.

Holdings of Fishery Products in United States and Alaskan Cold-storage Plants

Item	April 1, 1945	April 1 compared with			March 1, 1945	April 1, 1944	5-year average*
		Pounds	Percent	Percent			
Frozen fish and shellfish:							
Total holdings	39,830,000	- 25	- 25	- 2	52,965,000	52,369,000	40,485,000
<u>Important Items:</u>							
Croakers	232,000	- 53	- 43	+22	495,000	405,000	190,000
Fillets:							
Cod	2,209,000	+ 41	+ 6	+99	1,568,000	2,086,000	1,108,000
Haddock	1,558,000	+150	- 1	-25	623,000	1,578,000	2,065,000
Pollock	269,000	- 35	+177	-74	417,000	97,000	1,050,000
Rosefish	1,149,000	- 4	+19	-18	1,202,000	966,000	1,395,000
Halibut	1,612,000	- 55	+63	- 5	3,581,000	990,000	1,697,000
Mackerel	1,492,000	- 46	- 5	+ 5	2,742,000	1,567,000	1,415,000
Mullet	229,000	- 75	- 81	-45	919,000	1,212,000	420,000
Sablefish (black cod)	1,639,000	- 11	+ 69	+50	1,837,000	970,000	1,265,000
Salmon (all species)	2,778,000	- 37	+ 2	- 2	4,382,000	2,726,000	2,835,000
Scup	324,000	- 52	- 32	+20	671,000	478,000	271,000
Whiting	1,368,000	- 52	- 33	-34	2,870,000	2,055,000	2,078,000
Whitefish	1,401,000	+ 32	- 34	-15	1,064,000	2,126,000	1,643,000
Shrimp	4,078,000	- 39	+ 4	+39	6,631,000	3,940,000	2,934,000
<u>Cured fish:</u>							
Herring, cured	10,884,000	+ 27	+ 32	- 9	8,580,000	8,241,000	11,958,000
Salmon, mild-cured	1,037,000	- 30	+200	-64	1,472,000	273,000	2,884,000

*Since the date for reporting holdings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-year average" consist of a combination of figures for the two periods.

UNITED STATES AND ALASKAN COLD-STORAGE PLANTS INCREASE FREEZINGS IN MARCH

Cold-storage plants in the United States and Alaska froze nearly seven million pounds of fish and shellfish during March, according to the Service's Current Fishery Statistics No. 179. This was an increase of 64 percent compared with the amount frozen during February. Freezings of groundfish and rosefish fillets showed large increases over the previous month, while freezing of shrimp and smelt showed sharp declines.

Freezings of Fishery Products in the United States and Alaskan Cold-storage Plants

Item	March 1945	March compared with		February 1945
		Pounds	Percent	
Total fish and shellfish	6,890,000	+ 64		4,191,000
<u>Important Items:</u>				
Fillets:				
Cod	547,000	+283		143,000
Flounder	137,000	+389		26,000
Haddock	1,186,000	+		105,000
Rosefish	1,593,000	+ 61		991,000
Herring, sea	44,000	+ 57		28,000
Mullet	4,000	- 56		9,000
Smelt	40,000	- 94		699,000
Catfish and bullheads	13,000	+225		4,000
Lake trout	23,000	+130		10,000
Oysters	100,000	+ 59		63,000
Scallops	56,000	+ 33		42,000
Shrimp (including shrimp meat)	512,000	- 41		866,000

NEW YORK COLD-STORAGE HOLDINGS CONTINUE DECLINE IN MARCH

Showing a 15 percent decrease under stocks of March 1, holdings of fishery products in New York cold-storage warehouses totaled 8,847,000 pounds on April 1, according to the Service's Market News office in that city. This figure, however, is 32 percent above holdings of April 1, 1944. The decrease from March 1 was due mainly to a decrease of 653,000 pounds in shrimp holdings.

Halibut, sablefish, and smelt were received frozen during March in far greater quantity than in February, thus accounting for the increases in these species. The increase in holdings of flounder, fluke, etc., may be attributed to the increased receipts at Fulton Market of fresh blackback flounder--243 percent greater than February--and of fluke--49 percent greater than February--causing supply to exceed demand. Other species such as sea herring and scup (porgy) also showed an appreciable increase in receipts at Fulton Market during March, but demand was great enough to more than offset supply, causing a decline in holdings.

The 32 percent increase over April 1, 1944, is attributed to the unusually large holdings accumulated in warehouses during 1944. Items showing the major increases from 1944 were fillets, halibut, salmon, and shrimp.

New York Cold-storage Holdings

Item	Apr. 1, 1945	Apr. 1, 1945 Mar. 1, 1945	compared with		March 1, 1945	Apr. 1, 1944
			Pounds	Percent		
Total fish and shellfish	8,847,000	-15	+ 32		10,398,000	6,708,000
<u>Important Items:</u>						
Butterfish	91,000	-31	- 64		131,000	253,000
Fillets:						
Cod	877,000	- 4	+550		913,000	135,000
Haddock	214,000	+	+		213,000	11,000
Flounders, fluke, etc.	240,000	+97	+ 47		122,000	163,000
Halibut	624,000	+29	+		485,000	24,000
Sea herring	193,000	-26	- 20		261,000	241,000
Mackerel	463,000	-40	+ 82		777,000	254,000
Sablefish	834,000	+10	+ 87		758,000	445,000
Salmon, king (chinook)	1,113,000	-10	+141		1,234,000	462,000
Scup (porgy)	54,000	-75	- 73		216,000	198,000
Smelt	426,000	+72	+ 57		248,000	255,000
Unclassified	583,000	-29	- 22		826,000	743,000
Whitefish	360,000	-14	- 35		419,000	550,000
Shrimp	1,086,000	-38	+ 74		1,739,000	624,000

CHICAGO COLD-STORAGE HOLDINGS SHOW DECLINE FOR MONTH OF MARCH

On March 29, the total public cold-storage holdings of fish and shellfish in Chicago amounted to 3,496,000 pounds, according to the Service's Market News office in that city. These figures showed a decline of 24 percent during March and a decrease of 50 percent compared with March 30, 1944.

The general decrease of holdings in March was largely distributed throughout the whole list of species held, with three exceptions--lake trout, whitefish, and scallops. The increase in receipts of lake trout and whitefish was attributed mainly to large imports of these two products from Canada.

The general decrease of holdings from March 30, 1944, can be credited to a record-breaking consumer demand for seafood products, which has topped every available supply, both fresh and frozen, throughout the Middle West.

Item	Chicago Cold-storage Holdings				
	March 29, 1945		compared with		Feb. 22, 1945
	Pounds	Percent	Percent		
Total fish and shellfish	3,496,000	- 24	- 50	4,570,000	7,008,000
<u>Important Items:</u>					
Blue pike and sauger	115,000	- 36	- 90	179,000	1,106,000
Chubs	99,000	- 50	- 16	200,000	118,000
Lake herring	136,000	- 39	- 76	224,000	569,000
Lake trout	376,000	+128	- 37	165,000	593,000
Whitefish	518,000	+106	- 53	251,000	1,102,000
Fillets:					
Cod	265,000	- 10	- 5	293,000	278,000
Rosefish	104,000	- 40	- 24	174,000	136,000
Halibut	188,000	- 59	- 33	450,000	280,000
Salmon	156,000	- 12	- 53	177,000	329,000
Whiting	148,000	- 25	- 31	198,000	216,000
Shrimp	481,000	- 56	+298	1,100,000	121,000

BOSTON COLD-STORAGE HOLDINGS REACH NEW LOW ON MARCH 28

Frozen fish holdings in Boston receded to a total of 3,397,000 pounds on March 28, according to the Service's Market News office in that city. This was 31 percent less than February 28 and 43 percent less than March 28, 1944. All of the principal items showed declines from stocks of February 28 except flounder fillets and smelts. The latter item showed a marked increase over a month previous, but remained below the supply on hand a year earlier. Brisk mackerel movements were reflected in a decrease of 57 percent in stocks of this item. The movements of haddock fillets, shrimps, and scallops were also active.

Landings at Boston for the first three months of 1945 surpassed the same period in 1944 by 10 million pounds, or 38 percent.

Whiting holdings of all varieties in 11 cold-storage plants in Maine and Massachusetts on March 31 showed a decrease of 57 percent from stocks of February 24. Holdings totaled 835,000 pounds, only one-third as large as those of a year previous.

Item	Boston Cold-storage Holdings				
	Mar. 28, 1945		compared with		Feb. 28, 1945
	Pounds	Percent	Percent		
Total fish and shellfish	3,397,000	- 31	- 43	4,927,000	5,970,000
<u>Important Items:</u>					
Fillets:					
Cod	153,000	- 9	- 57	168,000	359,000
Flounder	26,000	+100	- 78	13,000	120,000
Haddock	150,000	- 31	- 25	218,000	201,000
Mackerel	-	-	-	40,000	31,000
Pollock	100,000	- 45	+194	181,000	34,000
Rosefish	40,000	- 32	- 68	59,000	124,000
Mackerel	590,000	- 57	+ 8	1,388,000	546,000
Smelt	596,000	+165	- 37	202,000	551,000
Scallops	152,000	- 25	+ 90	203,000	80,000
Shrimp	168,000	- 40	- 58	280,000	402,000

CANADIAN COLD-STORAGE HOLDINGS OF APRIL 1 SHOW DECREASE

Holdings of frozen fresh fish in Canadian cold-storage plants on April 1 totaled 15,304,000 pounds, representing a decrease of 21 percent compared with stocks on March 1, 1945, and 19 percent below those held on April 1, 1944, according to data furnished by the Dominion Bureau of Statistics.

Canadian Cold-storage Holdings

Item	Apr. 1, 1945	April 1 compared with		Mar. 1, 1945	Apr. 1, 1944
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total holdings	15,304,000	-21	-19	19,363,000	18,951,000
<u>Important Items:</u>					
Cod:					
Whole	748,000	-34	-47	1,141,000	1,416,000
Fillets	1,562,000	+20	-38	1,299,000	2,521,000
Haddock:					
Whole	187,000	+44	-30	130,000	266,000
Fillets	390,000	-20	-28	488,000	538,000
Halibut	1,582,000	-39	+44	2,567,000	1,098,000
Mackerel	308,000	-45	+12	565,000	276,000
Salmon	1,889,000	-38	-27	3,027,000	2,572,000
Sea herring	6,622,000	-14	+87	7,686,000	3,534,000
Pickeral	97,000	+15	-75	84,000	186,000
Tullibee	207,000	-1	-76	210,000	875,000
Whitefish	502,000	+ 2	-60	492,000	1,251,000
<u>Frozen smoked fish</u>					
Total holdings	1,291,000	- 2	- 4	1,323,000	1,346,000
<u>Important Items:</u>					
Finnan haddie (haddock)	79,000	-47	-59	149,000	193,000
Fillets of cod, haddock, etc.	599,000	- 7	+20	646,000	500,000
Sea herring kippers	290,000	-32	-47	426,000	544,000

CANADIAN FREEZINGS INCREASE 5 PERCENT DURING MARCH

Freezings of fresh fish in Canadian cold-storage plants totaled 6,056,000 pounds during March, an increase of 5 percent compared with February and 44 percent above March 1944, according to data furnished by the Dominion Bureau of Statistics.

Freezings of Fishery Products in Canadian Cold-storage Plants

Item	March 1945	March compared with		February 1945	March 1944
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total freezings	6,056,000	+ 5	+ 44	5,744,000	4,195,000
<u>Important Items:</u>					
Cod:					
Whole	367,000	+25	+ 14	93,000	323,000
Fillets	2,529,000	+119	+ 88	1,201,000	1,396,000
Haddock:					
Whole	255,000	+183	+259	90,000	71,000
Fillets	1,119,000	+138	+ 70	471,000	659,000
Halibut	240,000	+ 8	- 31	222,000	349,000
Salmon	361,000	+280	+ 81	95,000	199,000
Sea herring	369,000	- 86	- 33	2,859,000	580,000
Whitefish	69,000	+130	+ 4	30,000	2,000
<u>Frozen smoked fish</u>					
Total freezings	1,139,000	+ 69	+ 6	672,000	1,073,000
<u>Important Items:</u>					
Finnan haddie (haddock)	4,000	- 93	- 94	61,000	64,000
Fillets of cod, haddock, etc.	1,008,000	+ 98	+ 37	508,000	735,000
Sea herring kippers	91,000	+ 1	- 66	90,000	270,000

AMDT. 29 TO MPR-364 EFFECTIVE APRIL 28

Amdt. 29 to MPR-364 revokes Schedule 29, Atlantic Salmon. In the future, prices for sales of this species, both fresh and frozen, will be governed by MPR-579.

Several provisions of MPR-364 which have become obsolete are also revoked. Excerpts follow:

1. Section 3 (e) (2) is revoked.
2. In Section 6, paragraphs (b), (c), and (d) are revoked.
3. In Section 13, Table of Base Prices, Schedule No. 29 is revoked.

This amendment shall become effective April 28, 1945.

Issued this 23rd day of April 1945.

Canned and Cured Fish Trade

BOTH CALIFORNIA TUNA AND MACKEREL 3-MONTH PACKS UNDER 1944

The pack of tuna by California canners during March increased 3 percent over February but was 17 percent less than March 1944, according to information released by the California Division of Fish and Game. The March pack totaled 114,023 standard cases compared with 111,027 cases packed during February and 137,725 cases in March 1944. The main items canned were yellowfin tuna, tuna flakes, and bluefin tuna. The total pack for the first three months of 1945 amounted to 288,074 cases, 7 percent below that of the same months in 1944.

Only 70 cases of mackerel were canned in March compared with 7,718 cases in February. None was canned during March 1944. The 3-month pack for 1945 was 58,908 standard cases, a decrease of 30 percent compared with the same period in 1944.

Item	California Pack of Tuna and Mackerel--Standard Cases*				
	March 1945 Cases	February 1945 Cases	March 1944 Cases	Three mos. ending with March- 1945 Cases	1944 Cases
Tuna:					
Albacore	-	41	-	1,448	207
Bonito	29	90	122	1,519	650
Bluefin	14,904	5,454	535	26,358	15,260
Striped	4,475	10,749	13,725	24,286	41,366
Yellowfin	58,790	74,027	85,555	173,383	157,043
Yellowtail	69	561	296	651	619
Flakes	35,756	20,105	36,361	66,429	93,757
Tonne style	-	-	1,131	-	1,655
Total	114,023	111,027	137,725	288,074	310,557
Mackerel	70	7,718	-	58,908	84,444

*Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

MARCH QUIET MONTH FOR SHRIMP CANNING

Only 1,492 standard cases of shrimp were packed from March 3 to 31 by the South Atlantic and Gulf canneries operating under the Seafood Inspection Service of the U. S. Food and Drug Administration, according to the Fish and Wildlife Service's Market News office at New Orleans.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases*					
M O N T H		S E A S O N		5-yr.-average	
1 9 4 5	1 9 4 5	1 9 4 4	1944-45	1943-44	July 1-Mar. 31
Mar. 4-Mar. 31	Jan. 28-Mar. 3	Mar. 5-Apr. 1	July 1-Mar. 31	July 1-Apr. 1	July 1-Mar. 31
1,492	6,599	1,120	409,480	382,449	631,203

*All figures on basis of new standard case - 48 No. 1 cans with 7 oz. per can in the wet pack and $6\frac{1}{2}$ oz. per can in the dry pack.

This pack was much below the monthly average for the season, but was fairly normal for March.

Through March the 1944-45 season's pack retained its lead of several thousand cases ahead of the 1943-44 season.

SEASON'S PILCHARD PACK TOTALS 3,656,457 CASES

The catch of Pacific sardines--the most important U. S. fish in terms of quantity landed--increased 15 percent over the previous year during the season just ended, while the canned pack showed a gain of nearly 20 percent.

Landings of sardines--also called pilchards--totaled 548,000 tons when fishing ended for the season at southern California ports on February 28. The canned pack, according to figures made public by the California Department of Natural Resources and the California Sardine Products Institute, was approximately 3,656,000 cases. During the 1943-44 season, the catch was 473,000 tons, with a pack of about 3,150,000 cases.

Similar gains were made this season in the production of sardine meal and oil. The meal and oil are used in feeding poultry and other livestock, supplying necessary animal proteins and vitamins. Sardine oil also has important industrial uses.

The sardine fishery, which produces about a fourth of the total quantity of fish landed in U. S. waters, is one of the chief sources of canned fish for overseas shipment. During the season just ended, reservation of canned sardines for Government purchase increased from 45 percent of the pack at the beginning of the season to 55 percent a few months later. Toward the end of the season, 100 percent of the canned pack was being reserved for Government needs.

As in the previous year, the main obstacle to producing a pack large enough to supply all civilian and military needs was the shortage of manpower in the canneries.

The increase in the catch of sardines is believed to be the result of several conditions, of which the most important were:

1. An increase in the fleet through return of boats from the Navy and a program of new building which has practically restored the fleet to its pre-war fishing capacity.
2. Unusually good weather during September, October, and November.
3. A phenomenally heavy and steady run of good quality sardines at Monterey and San Pedro in October and November.

In catch, Monterey gained 15 percent, San Francisco 8 percent, and San Pedro 39 percent over last season.

As in the 1943-44 season, the sardine industry operated under a Government-directed war production program administered by the Department of the Interior through the OCF.

Sardine fishing in California, center of the industry, will not be resumed until August 1, when the new season opens in the northern part of the State. Fishing is carried on during the summer months off the coasts of Washington and Oregon, where a small catch is made for reduction into meal and oil.

Pilchard Landings, Canned Pack and Byproducts--By Seasons, 1940-45

Season	Catch Tons	BYPRODUCTS		CANNED PACK		
		Oil Gallons	Meal Tons	48/lb.ovals Cases	Other sizes Cases*	Total Cases*
1944-45	548,415	17,702,612	83,973	1,395,077	2,261,380	3,656,457
1943-44	473,486	13,782,366	73,507	1,403,122	1,746,656	3,149,778
1942-43	500,614	13,145,084	76,895	1,400,294	2,292,977	3,693,271
1941-42	583,463	16,498,965	85,103	2,181,634	2,973,480	5,155,114
1940-41	454,709	12,398,310	71,122	1,463,699	1,652,757	3,116,466

*Stated in standard cases of 48/lb. cans.

NUTRITIVE VALUE OF CANNED FISHERY PRODUCTS

In 1942, an extensive program to establish the nutritive value of canned foods was initiated by the National Canners Association and the Can Manufacturers Institute. Tabular data from "The First Year's Findings in the NCA-CMI Nutrition Program,"* as reported in a supplement to the April 28 Information Letter of the National Canners Association, are reproduced below.

*By R. W. Pilcher, Associate Director of Research, American Can Company, and Member, Nutrition Executive Committee.

Table I - Vitamin Content of Some Commercially Canned Seafoods
(Mg. per 100 gm.)

Foods	No. of plants sampled	No. of samples collected	Vitamin A Ranges Alcohol	Avg.
Mackerel	8	9	.015-.054	.029
Salmon, pink	2	2	.015-.023	.019
Salmon, red	3	3	.078-.102	.087
Sardines, in oil	5	5	.021-.123	.069
Shrimp, dry pack	3	3	.014-.023	.017
Shrimp, wet pack	5	5	.015-.022	.018
Tuna	6	6	.005-.010	.008

Table II - Vitamin Content of Some Commercially Canned Foods
(Mg. per 100 gm.)

Foods	No. of plants sampled	No. of samples collected	Thiamine		Niacin		Calcium Pantothenate		Riboflavin	
			Range	Avg.	Range	Avg.	Range	Avg.	Range	Avg.
Mackerel	8	9	.021-.045	.034	4.01-11.4	7.02	.13-.48	.29	.13-.29	.20
Salmon	5	5	.014-.038	.021	5.95-8.91	7.81	.47-.73	.57	.14-.17	.16
Sardines, in oil ...	5	5	.014-.042	.024	2.92-7.15	5.57	.44-.65	.53	.09-.15	.11
Sardines, in tomato sauce	10	10	.007-.016	.010	2.36-5.40	3.93	.41-.58	.47	.12-.23	.18
Shrimp, dry pack ...	3	3	.006-.011	.009	1.10-3.40	2.23	.26-.35	.29	.027-.037	.032
Shrimp, wet pack ...	5	5	.004-.011	.008	.72-2.52	1.36	.18-.22	.21	.026-.035	.031
Tuna	6	6	.016-.082	.037	7.60-13.0	10.2	.13-.19	.17	.11-.17	.14

CANNED CONTINENTAL U. S. SALMON PURCHASES ANNOUNCED APRIL 10

The Office of Supply, War Food Administration, stated on April 10, in Announcement Awd-457, that it will now receive offers for the sale of canned salmon packed in the continental United States required to be set aside in 1945 pursuant to WFO-44.

Purchases will be made by negotiated contracts executed by the Commodity Credit Corporation. The contract terms and conditions are set forth in three separate documents: Form FDA-474, Standard Contract Conditions, contains conditions which apply to purchases of all commodities; Form PET-401, Canned Fish - General Contract Conditions, contains additional terms applying to purchases of canned fish; and Form PB0-457, Canned Salmon, Continental United States - Offer of Sale, which details the conditions applying specifically to those types of fish.

Canners who expect to operate during 1945 are requested to submit their proposals on the offer of sale form as soon as practicable, but in any case prior to September 15, 1945. One contract will cover the entire quantity of such canned fish purchased for delivery to Government agencies during the 1945 packing season and only one contract number will be assigned each canner for his entire operation.

Offers must be submitted on prescribed offer Form PB0-457. Contractor may obtain an AA-2 priority rating on shipping containers by communicating with Mr. C. A. Sihler, Containers and Packaging Branch, Office of Materials and Facilities, War Food Administration, Washington 25, D. C. The case requirements have been announced.

All half-pound cans may be labeled with canner's labels. One-pound cans should be tendered unlabeled, except that salmon not acceptable to the U. S. Military Services may be tendered with canner's labels.

Further details with respect to this program may be obtained from M. W. Wallar of the Washington office of WFA. Questions pertaining to shipping should be referred to Outport Representative, 703 Alaska Building, Seattle, Washington.

Excerpts from PB0-457 follow:

III. SPECIFICATIONS: Fish delivered hereunder shall meet the following specifications:

- A. Canned Columbia River Chinook Salmon shall meet Detailed Specifications for grades of Canned Columbia River Chinook Salmon, Form PhP 1021a, revised 11/28/42.
- B. All other species of fish shall meet the requirements of "Federal Specifications for Canned Salmon," PP-S-31a, as amended May 6, 1942, Sections B to F, inclusive; Provided, That salmon packed within the continental United States may have added oil, and shall not be required to meet "Federal Specifications for Canned Salmon," Sections B to F, inclusive, as to color of oil and color of flesh, but color of flesh shall be characteristic of the species in the district in which the salmon is packed, and further: Provided, That for all species except Red (including Sockeye and Blueback), Section E-1 of such specifications are revised, for the purpose of this Contract to delete the words "shall be reasonably free from watermarking" and insert in lieu thereof, the words "watermarking shall be scored only when texture, color of flesh, amount of oil, odor, and flavor have been affected."

All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act, and amendments and regulations thereunder.

WFA AMENDS SALMON FORMS

On April 18, the War Food Administration in Supplement No. 1 to Announcements Awd-423 and Awd-457 notified canners as follows:

To assist canners to obtain shipping containers and to partially relieve the strain on container manufacturers, the Office of Supply will amend Canned Salmon contracts written on Form PBO-423, Canned Alaska Salmon or Form PBO-457 Canned Continental United States Salmon as follows:

By inserting in Section IV, Paragraph C of Forms PBO-423 and PBO-457 after the last word "or 325-pound test corrugated cases.

Those Contractors who are unable to obtain .080 solid fibre cases for use in packing half-pound cans should request that their contracts be amended as above. Canners who have not yet submitted their contracts may insert and initial the above phrase in the offer forms.

It should be clearly understood that 325-pound test corrugated cases will be accepted only when used for packaging half-pound cans.

CANNED ATLANTIC MACKEREL OFFERS REQUESTED

The Office of Supply, War Food Administration, stated on April 5, in Announcement Awd-463, that it will now receive offers for the sale of canned Atlantic mackerel required to be set aside pursuant to WFO-44.

Purchases will be made by negotiated contracts executed by the Commodity Credit Corporation, hereinafter referred to as CCC. The contract terms and conditions are set forth in three separate documents: Form FDA-474, "Standard Contract Conditions," contains conditions which may apply to purchases of all commodities; Form PBT-401, "Canned Fish - General Contract Conditions," contains additional terms applying to purchases of canned fish; and Form PBO-463, "Canned Atlantic Mackerel - Offer of Sale," which details the conditions applying specifically to this type of fish.

Canners who expect to operate during 1945 are requested to submit their proposals as soon as practicable, but in any case not later than June 15, 1945. Offers must be submitted on prescribed Offer Form PBO-463. Contractor may obtain an AA-2 priority rating on shipping containers by communicating with Mr. C. A. Sihler, Container and Packaging Branch, Office of Materials and Facilities, War Food Administration, Washington, D. C.

The "Notice of Tender of Delivery," Form PBO-401a, is a revision of Form SCP-1861A, but it will be used for the same purpose and in the same manner as the old form.

Further details with respect to this program may be obtained from M. W. Wallar, of the Washington office of WFA. Questions pertaining to shipping should be referred to Kermit J. St. Peter, Room 3, Post Office Building, Eastport 9, Maine, or to the Transportation and Warehousing Branch, Office of Supply, War Food Administration.

Excerpts from Form PBO-463 follow:

3. SPECIFICATIONS: Fish delivered hereunder shall meet the following specifications:

- a. Fish shall be firm, of good appearance, and well cleaned. Fish shall be practically unbroken, and practically free from objectionable material. Salt or salt brine, which may contain 2 percent vinegar, shall have been added to the can. Cans shall be packed as full as practicable. The average net content of the No. 300 (300x407) can shall be not less than 14 ounces. If other sizes of cans are used, the net content shall be in the same proportion as the relative size of the can.
- b. Definitions: For the purpose of the above specifications, the following definitions shall apply:
 - 1. The term "Net Content" means the total weight of the fish and liquid in the can.
 - 2. The term "Well Cleaned" means that the fish shall have the head and tail removed, shall be free from entrails and the blood sac along the backbone shall have been punctured to allow drainage of blood.
- c. A lot may be considered as meeting specifications if not more than one-sixth of the containers in a lot fail in some respect to meet the requirements of the specifications: Provided, That none of the containers which may fail to meet the specifications shall fail to meet the requirements of the Federal Food, Drug and Cosmetic Act and amendments and regulations thereunder.

METAL CONTAINER ORDER AMENDED APRIL 6

J. A. Krug, Chairman of the War Production Board, announced on April 6 that in order to assure an adequate supply of seasonal and perishable food cans in the face of the steel shortage and the pressure of increased military orders for cans to ship products overseas, can manufacturers must observe strictly the manufacturing preference clause of Order M-81.

This clause, paragraph (e) of Order M-81, requires each manufacturer to accept first, and treat as if rated AA-5, any orders for cans for specified food products, cans for direct military requirements, and cans for certain biologicals, drugs, and medicinals.

At the same time, WPB issued Direction 8 to Order M-81, which states that regardless of Priorities Regulation 1, a "requirements contract" for any of the three classes of cans listed in paragraph (e) of M-81 must be regarded by the can manufacturer as an "order" calling for the delivery of cans in the quantities and at the times he reasonably anticipates under the contract, based on past experience under similar contracts. A "requirements contract" is one under which a purchaser of cans agrees to buy his entire requirements of cans from a certain can manufacturer for a stated period without specifying delivery dates or quantities that will be required.

Mr. Krug said that it is important now for users of metal cans to know that, generally speaking, can manufacturers who make food cans and military cans will be unable to order plate for the products not listed in Schedule A of Order M-81, or for the following food and non-food products listed on Schedule A: non-seasonal soups and codfish cakes.

On April 6, WPB also amended M-81 to effect, among other things, the following:

The definition of "blackplate" in Order M-81 was broadened to include electrolytic waste-waste, terneplate waste-waste and terneplate waste. This action was taken to assure use of these materials, which result from mill operations. The amended order also permits the use of hot-dipped tinplate waste-waste when tinplate specifications of 0.50 or heavier are indicated.

ORDER ISSUED TO CONSERVE METAL STRAPPING

Because the demand for metal strapping has exceeded the supply, it has been necessary to issue a preference rating order, P-152, to insure that the most essential needs are taken care of first, the War Production Board reported on April 7. The order permits any person to use an AA-1 rating to obtain metal strapping for the functional uses: carloading, skid-loading, baling, and bundling. Strapping used for these purposes conserves or replaces critical lumber, nails, bolts, paperboard, labor, and shipping space, the Containers Division pointed out.

Order P-152 also permits persons who use metal strapping for container reinforcement to use the rating assigned for the container it reinforces in accordance with Preference Rating Order P-140 (wooden shipping containers) and P-146 (fiber shipping containers). It also permits use of an AA-5 rating for procurement of reinforcement edgings.

Preference ratings assigned or permitted to be used by P-152 may be applied or extended to any unfilled order for strapping tools, accessories, or fittings placed prior to April 6, 1945. However, all orders for metal strapping placed prior to April 6, 1945, must be re-rated in accordance with the new order within a period of forty-five days.

A certification form is provided for use in applying or extending ratings assigned or permitted by the order. Inventories in the hands of persons other than distributors, manufacturers, or the Army or Navy are limited to \$300 worth of strapping, or a 45 days' inventory, whichever is greater.

Byproducts Trade

BASIS FOR VITAMIN A FEEDING OIL PRICES ESTABLISHED IN AMDT. 3 TO MPR-203

By Amdt. 3 to MPR-203, effective April 30, a method of establishing maximum prices for vitamin A feeding oils sold pursuant to Order No. 1 under the adjustable pricing section of the regulation was provided on April 24 by the OPA. Said order, as amended, provided that permission to make such sales on an "open billing" basis would terminate with the issuance of an amendment establishing higher prices.

The original program to provide special maximum prices for low potency vitamin A feeding oils was prompted by the short supply of low potency vitamin A natural oils existing at that time. It then appeared that it would be necessary to blend higher potency vitamin A natural oils with non-vitamin A oils in order to obtain a sufficient supply of low potency vitamin A natural oils for feed use. Under such circumstances some price adjustment would have been necessary because under the vitamin A regulation the total amount received for any lot of oil depended solely on its vitamin A content, so that a seller adding non-vitamin A oil to produce a low potency mixture would receive no return for the added oil. It now appears that the supply situation has been corrected to such an extent during the past year that feed manufacturers are now able to obtain reasonable supplies of low potency oils. It further appears that the promulgation of a special price for vitamin A feeding oils will result in the consumption of additional quantities of fat, the supply of which the War Food Administration is most anxious to conserve at this time.

The Administrator, therefore, with the concurrence of The Vitamin A Industry Advisory Committee, has concluded not to issue an amendment providing special vitamin A feeding oil maximum prices at this time. So far as this Office can ascertain, relatively few sales of vitamin A feeding oils were made under the adjustable pricing order. However, insofar as any sales under the adjustable pricing order were made of low potency feeding oils produced by adding non-vitamin A oils to higher potency vitamin A natural oils, the sellers who acted in good faith should be able to recover the additional oil expense incurred by blending to a lower potency, since such blending would not ordinarily have been done without an adjustment in the ceilings. The amendment, therefore, provides a mechanism for establishing maximum prices on such sales which will recompense the sellers for the non-vitamin A oils used

in preparing low potency oils sold under the adjustable pricing order. The maximum prices permitted by the amendment will return the sellers the same amount they would have received if they had sold the components of the low potency oil separately.

Excerpts from Amdt. 3 follow:

Maximum Price Regulation No. 203 is amended by inserting the following paragraph at the end of § 1396.214 Appendix A (a).

The maximum prices set forth above shall not apply to sales to industrial consumers for use in animal feeds of Vitamin A natural oils having a potency of less than 6,000 U. S. P. units per gram and made by blending a Vitamin A containing fish or marine animal liver oil with a non-Vitamin A oil if such sales were made on an adjustable pricing basis pursuant to Order No. 1, as amended, under Sec. 1346.204 of this regulation prior to April 24, 1945 and the application hereinafter referred to is received by the Of-

fice of Price Administration prior to May 15, 1945. The maximum prices for such sales shall be those approved by the Office of Price Administration in response to an application therefor which shall be submitted by registered mail to the Rubber, Chemicals and Drugs Price Branch, Office of Price Administration, Washington 25, D. C., and shall be equal to the sum of the seller's ceiling prices for the components of the Vitamin A natural oil if such components were sold separately. The application shall contain the following information relative to each sale:

1. Full description of the Vitamin A feeding oil, including potency and components used in its preparation. (Show full details

of description and quantity of each component used in making each lot and your ceiling price per lb. for sales of each component.)

2. Quantity sold, in pounds.
3. Name and address of purchaser.
4. Date of sale and dates of deliveries.
5. Requested price, in cents per pound. (Show how this requested price was determined.)

If at the expiration of 20 days from the date of receipt of such application containing all the information specified above, the Price Administrator has not in writing disapproved or modified the proposed maximum price, such price may be considered as authorized.

Foreign Fishery Trade

GROUND FISH IMPORTS TOTAL 7,850,000 POUNDS FOR THREE MONTHS

The Bureau of Customs reported April 11 that through March 31, the 1945 imports of fish, fresh or frozen, filleted, etc., cod, haddock, hake, pollock, cusk, and rosefish totaled 7,849,553 pounds. The quota for the calendar year is 15,000,000 pounds or 15 percent of the average apparent consumption of these items for the past three years.

Commodity	March 4-31, 1945	Jan. 30-Mar. 3, 1945	March 1944	Jan.-Mar. 1945	Jan.-Mar. 1944
Fish, fresh or frozen fillets, steaks, etc., of cod, haddock, hake, cusk, pollock, and rosefish.	3,940,872	2,844,639	3,373,809	7,849,553	6,510,503

BRITAIN MAKES NEW CONTRACT FOR FROZEN ICELANDIC FISH

In the Fish Trades Gazette (London, England) of March 17, 1945, the following statement appeared in connection with the new contract for frozen Icelandic fish:

The Minister of Food made known in London this week the details of the new contract for the supply of Icelandic frozen fish to this country, and also of the negotiations conducted with the Icelandic Trade Delegation for the supply of fresh fish by Iceland to Great Britain.

In 1942, 1943, and 1944, stated Colonel Llewellyn, the Ministry of Food contracted with the Icelandic Government for the purchase of its whole exportable surplus (with minor exceptions) of fresh, frozen and salted fish. The Ministry also chartered a number of carrier-vessels to bring a part of the Icelandic-caught fish to this country. Icelandic fish has, during these years, been a valuable addition to our food stocks, nearly one-third of our total fish supplies having come from Iceland.

In recent weeks, an Icelandic Trade Delegation has been visiting this country at the invitation of H. M. Government, and in the course of their stay the Ministry has negotiated with them, inter alia, on Icelandic fish supplies for 1945. A contract has been signed, but this time only for frozen fish. This does not mean, however, that we shall lose Icelandic supplies of fresh fish. Icelandic vessels will continue to land fish at British ports, but in the future it will be offered for sale at the market price in the same way as fish landed from British vessels.

As announced in "F. T. G." last week, the Icelandic Government has also chartered some Faroese ships as carrier-vessels. There may be a small reduction of Icelandic supplies this year reaching this country, but this is not certain.

The maximum quantity of frozen fish which the Ministry has contracted to buy (under the new contract) is 30,000 tons, but out of this quantity the Icelandic authorities have the option to reserve 1,000 tons. It is the intention that part of our supply (about one-third) will be offered to Holland and France. The Ministry's share of the frozen fish will be stored for distribution next winter.

Note: Frozen Icelandic imports in 1944 were 26,000 tons, and in 1943, 13,000 tons.

The contract lays down that the frozen fish must be inspected by the Icelandic Government, and Ministry of Food inspectors are given the right to inspect the freezing plants in Iceland and the frozen fish on arrival in the United Kingdom. Stipulations are also made about the quality, conditions, variety, and packing of the frozen fillets.

Statistical Summaries

WFA BUYS 3 $\frac{1}{2}$ MILLION DOLLARS IN FISHERY PRODUCTS DURING MARCH

Canned squid was the leading item among WFA fishery purchases in March, according to reports from that agency. Out of a total of \$124,598,200 spent during March for Commodity Credit Corporation purchases, there was \$3,249,700 paid for fishery items. Of \$352,164,300 spent for the first three months of 1945, \$10,470,000 was paid for fishery products.

Commodity	Unit	Purchases of Fishery Products by WFA		January-March 1945	
		March 1945 Quantity	F.O.B. Cost Dollars	Quantity	F.O.B. Cost Dollars
<u>FISH</u>					
Herring, canned	Cases	13,364	65,949	2,136	10,369
Mackerel,	"	65,520	262,933	99,385	509,577
Pilchards,	"	39,535	352,343	512,308	2,026,323
Salmon,	"	45,884	187,279	400,157	4,055,478
Sardines,	"	307,500	1,491,375	102,823	434,088
Squid,	"			307,500	1,491,375
Fish, flaked,	"			4,525	58,558
Total .. "	"	472,213	2,359,879	1,459,394	8,636,766
Fish, brine-cured	Pounds	40,000	8,000	40,000	8,000
" , dry-salted	"	49,570	8,823	1,109,570	179,233
" , smoked	"			251,600	24,360
Total	"	89,570	16,823	1,401,170	212,493
<u>BYPRODUCTS</u>					
Fish meal	"	-	-	60,000	2,325
Oyster shell	"	-	-	160,000	640
Oyster shell flour	"	-	-	160,000	560
Total	"	-	-	380,000	3,525
<u>VITAMINS</u>					
Vitamin A fish-liver oil	M Units	3,644,965	873,013	6,186,995	1,557,204
Grand Total		-	3,249,715	-	10,467,988

WHOLESALE AND RETAIL PRICES

Both wholesale and retail food indexes dropped slightly from mid-February to mid-March, according to the Bureau of Labor Statistics of the Department of Labor. Average retail prices for fish also declined a small amount.

Although retail prices for all foods were 1.3 percent higher on March 15 than on March 14, 1944, the average prices of fishery items showed a drop of several percent.

Item	Unit	Wholesale and Retail Prices			Percentage change from
		Mar. 17, 1945	Feb. 17, 1945	Mar. 18, 1944	
<u>Wholesale: (1926 = 100)</u>	Index No.	105.1	+0.1	+1.4	
All commodities	do	104.6	-0.2	0	
Foods					
		<u>March 1945</u>	<u>February 1945</u>	<u>March 1944</u>	
<u>Fish:</u>					
Canned salmon, Seattle:					
Pink, No. 1, Tall	\$ per dozen cans	1/			
Red, No. 1, Tall	do	1/			
Cod, cured, large shore, Gloucester, Mass.	\$ per 100 pounds	13.500	0	+3.8	
Herring, pickled, N. Y.	\$ per pound	12.00	0	0	
Salmon, Alaska, smoked, N. Y.	do	35.00	0	0	
<u>Retail: (1935-39 = 100)</u>					
All foods	Index No.	135.9	-0.4	+1.3	
<u>Fish:</u>					
Fresh and canned	do	214.3	-0.4	-2.7	
Fresh and frozen	\$ per pound	34.5	-0.5	-3.2	
Canned salmon:					
Pink	\$ per pound can	23.6	+0.4	-2.5	
Red	do	41.1	+1.5	-4.6	

1/No quotation.

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